

What's the Matter with the Packing Business? More Letters in this Issue.

Vol. 67

No. 23

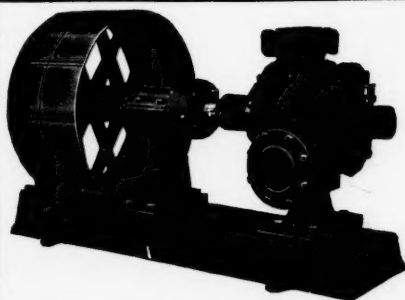
THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

[Trade Mark Registered U. S. Patent Office.]

DECEMBER 2, 1922

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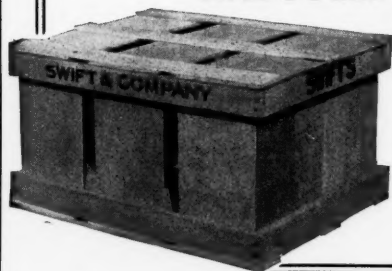
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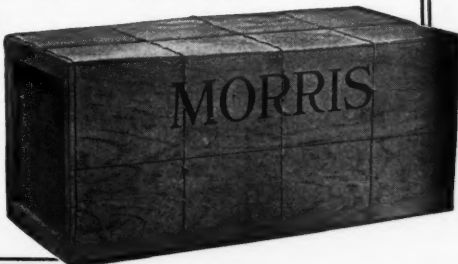
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The Brecht Page

The greatest vir-
tue in business
is the truth.

Vol. I

DECEMBER 2, 1922

No. 4

The Brecht Company

Est. 1853

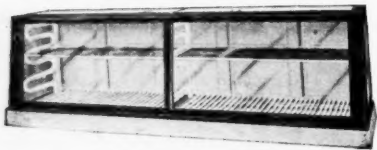
Manufacturers of Equipment pertaining to the Meat Industry and its By-products, Packinghouse, Abattoir, Slaughterhouse and Sausage Makers' Machinery.

Evaporators and Dryers, Lard Refining and Compound Plants, Refrigerating Machinery, Refrigerators, Lard Pails and Cans: Market Fixtures, Sausage Casings.

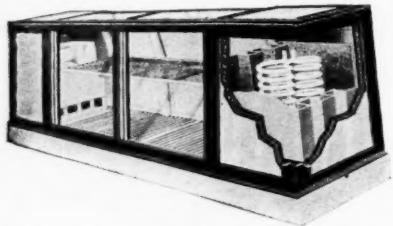
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The Way to Show Meats

These two modern Meat Display Cases not only help to show the meats, but also



keep them in good salable condition, as they are heavily insulated with sheet cork.



They are built for ice or mechanical refrigeration, and will help to increase meat consumption.

The West Knows Him!



W. H. SHEDD

Packers between Vancouver, Wash., Tia Juana, Mexico, and El Paso, Tex., need no one to tell them whose picture we

Another Way to Help Increase Meat Consumption

"Eat more meat" campaigns have been successful, but we wonder if there isn't one phase of this campaign which has been overlooked, and that is the display of meats in the market, which can be done with the modern Refrigerator Display Counter. If a butcher has not a meat display counter in which he can show his meats, then he is not getting the full benefit of the "Eat more meat" campaigns.

Discussing this matter among several manufacturers of refrigerator display counters, one of the important manufacturers mentioned that he has actual facts to prove that the installation of display refrigerator cases has increased meat consumption in a given territory.

Formerly this market displayed cereals, farina, buckwheat flour and similar articles on a counter. Now he has a full display of meats.

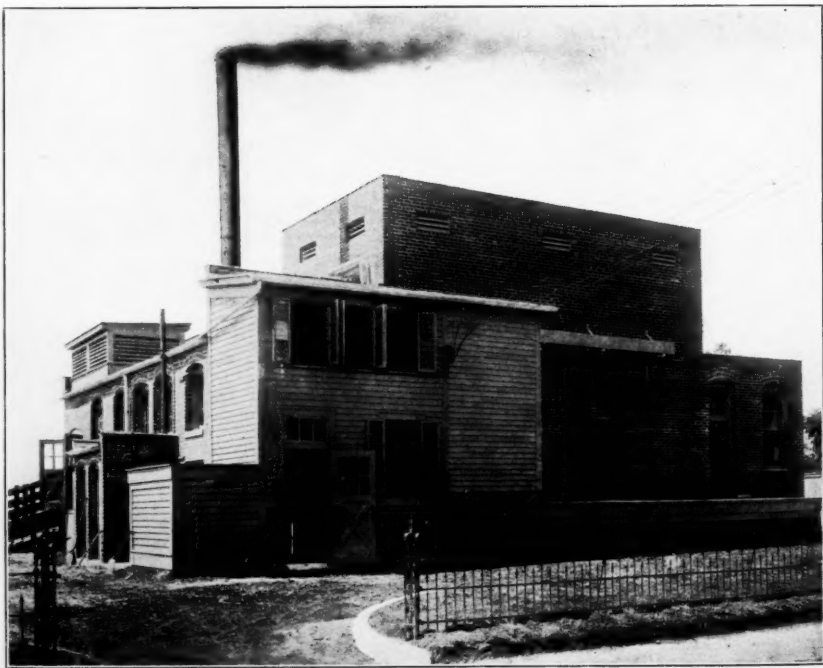
Lots of people may not think of having pork sausage or bacon and eggs for breakfast, but when they see them appetizingly displayed under glass, they are bound to buy, and thus increase meat consumption considerably. It may not increase total food consumption, but it will

certainly have a tendency to increase the sales of the most nourishing food, and that is meat.

We believe that there are from twelve to fifteen thousand packinghouse salesmen on the road selling meat products. Just imagine! If these twelve or fifteen thousand salesmen would all encourage the modern meat display counter, how much good missionary work these people could do.

Is this a selfish thought on our part? We say **NO!** You would help us sell more Refrigerator Display Cases, but you would also benefit by a larger meat consumption. So why not let one hand wash the other for the benefit of the industry at large?

Reprints of this ad will be gladly furnished for distribution.



COMPLETE SMALL PLANT EQUIPPED WITH BRECHT MACHINERY

This photo shows a rear view of complete small packing plant at Baton Rouge, La., equipped with Brecht machinery thruout, including a Brecht 10-ton Refrigeration Plant. Our organization is at your service and our experience can save you money.

show here. But for those Western packers who don't know him—and it must be strange if they don't—we show herewith the picture of Mr. W. H. Shedd, or "Will," as his packer friends in the West call him.

There isn't a Western state which Mr. Shedd has not traveled, and his advice and suggestions are sought by many pack-

ers because he has made many friends thru his honest, upright dealings in his territory.

W. H. Shedd is not located in the Northwest any more, as he feels that he is entitled to a little more balmy climate after spending so many years in the Western territory. He now resides in Los Angeles.

THE NATIONAL PROVISIONER

[Trade Mark Registered U. S. Patent Office.]

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

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Vol. 67.

Chicago and New York, December 2, 1922.

No. 23.

What's the Matter with the Packing Business?

Two More Packer Contributions—One Reiterates Principle That Hogs Must Cut Out at Profit—Another Reviews Re- forms Needed in Producer-Consumer Chain

Now that they have overcome a life-time habit of reticence, and find it easy to speak their minds on the subject of deepest interest to them, packers seem inclined to go on with this discussion on "What's the Matter with the Packing Business," and see it through.

The two letters which follow—one from a Chicago packer and the other by a Middle States packer—form the seventh installment of this debate. THE NATIONAL PROVISIONER prints these as the individual expressions of opinion of the writers, and its columns are open to those who differ with them, or who have further opinions to offer.

One writer confirms his comment made in a previous letter, and reviews the events beginning with the ham glut of last spring and summer as proof of the foolishness of a wrong method of buying. He takes occasion to defend the brokers against criticism of some of their methods made by

"Packer Number Five" in a recent letter.

He calls attention to "greedy" buying which has lately developed, which he predicts may cause a repetition of the recent bad situation. He reiterates the principle upon which profit in pork packing is based—that the buying price must show a cutting profit.

From Producer to Consumer.

A new debater, Packer Number Six, enters the discussion with a comprehensive summary of the situation from producer to consumer—handled without gloves—which may be boiled down to the following points:

1. Buy right, by paying the producer the highest possible price based on sales yield and not on speculative dreams of paper profits.
2. Buy only healthy animals, and save both producer and packer heavy losses.
3. Drive out dishonest livestock market practices which cost the packer more than he realizes. Also get rid of the market speculator, and give the producer this price.

and writers who "pointed with pride" at the efficiency records chalked up by the "world's greatest and most efficient industry." What we now need is a few leather-lunged barkers to tell us the self-evident truth—that we not only do not run our business with efficiency, but in fact we do not run it at all.

The Painful Truth.

The packer faces an organized producer on one hand and an organized retailer on the other.

The producer demands a price for his livestock that will cover the cost of production plus a reasonable profit. That he deserves it no one would attempt to deny. How he may always be assured it is another proposition entirely.

Obviously, the cost of producing livestock varies materially, and the range producer will lay his stock down at a lower cost of production than the corn belt feeder operating high-priced acreage. With the two lots competing, it is going to be a problem to find a means of

(Continued on page 44.)

4. Don't let brokers make the market. Provide for actual sales quotations.

5. Put every slaughterer under rigid inspection. Fight the sale of uninspected meats.

6. Induce retail reforms which will improve quality and reduce cost to the consumer. If this cannot be done, let the packer retail.

This packer's list of remedies touches several already discussed, but in suggesting certain livestock market reforms he opens a subject about which more is likely to be said. This is one of the big "leaks" which most packers are overlooking.

His discussion of the economic value of universal inspection, all the way from the farm to the retail market, is also a basic point. Retail cooperation is already under way to achieve some of the results desired, the chief obstacle being the large majority of unorganized retailers. Retail leaders are thoroughly awake to the situation.

The letters from the two packers mentioned follow:

Why Repeat Ham Blunder?

Chicago, November 29, 1922.

Editor THE NATIONAL PROVISIONER:

Looking back over the past few months, there was a situation that developed which resulted in several packers trying to find "What is the matter with the packing business?" Through the courtesy of THE NATIONAL PROVISIONER several letters have been published on this subject, all of which have contained some very good points—the most salient of which was that the packer must have a cut-out profit at the time he buys his hogs, if he is to be successful.

During this particular time referred to there were very heavy stocks of hams and other products which were moving slowly, and prices were declining very fast, due to the fact that each packer seemed to be trying to beat the others in "getting out from under." The result was a very bad market.

Some said the brokers were responsible

From Producer to Retailer

Editor THE NATIONAL PROVISIONER:

In submitting the patient for a diagnosis let us follow the usual form and say that indications point to an excess of protein in his "diet," and a lack of exercise.

Putting it in another way, the packer can and does accumulate meat in every form with a minimum of effort; but when it comes to disposing of his accumulated stock he frequently employs the same amount of energy and wonders why his stock doesn't move. That is where my "parable" comes in. He should devote less time and zeal in taking on his easily-acquired stock, and more of it in the form essential to a successful sales campaign.

Absolute frankness may be used in the discussion of a subject of such vital concern to us. We have allowed ourselves to be lulled into a happy state of optimism from which recovery is difficult. Too frequently we have been flattered by orators

for the low prices at that time. How ridiculous! A broker cannot sell your product unless you give him instructions to do so. This is illustrated by the fact that it seemed to be the general opinion at that time that prices were low enough, and the packer took a stand and held for a price. After a short time there was a fair trade developed, and no further decline.

Strange as it seems, during the past sixty days there has been a cut-out profit in the hogs, and most packers seem to have been disposed to go along moderately in their buying. The result was that a fair margin of profit developed—up to the past ten days, when it seemed that every packer wanted to buy over his 100 per cent.

Yard Traders Making the Market.

Here at Chicago the Yard traders, feeling the pulse of the situation, and seeing the liberal buying of the packers, have taken the reins and are now making the market for you. The result is that your cutting margin is fast disappearing, and you will soon be—or are now—buying hogs only to keep in the business.

Some packers are so greedy that they go out of their usual channels to get increased supplies, which further aggravates the situation. Unless you come to your senses we will soon be buying hogs for the hams, and we will have a repetition of this year's March-to-August situation which was so disastrous.

One would be almost inclined to think, sometimes, that packers were like the commodity they handle—hogs!

Yours truly,

PACKER NUMBER FOUR.

ASK CALAS BE CALLED PICNICS.

At the monthly meeting of the Rochester Meat Council, Rochester, N. Y., held recently, it was brought out by E. D. Crittenden that there is a Federal law which prohibits the use of the term "ham" in connection with what is popularly known as California ham or cala ham, and which is in reality a piece of the shoulder of the pig.

The council decided to ask all Rochester branches of packinghouses to have their salesmen instruct butchers of the city to call calas by their proper name "picnics," which may be distinguished from a ham by their smaller size and a larger bony shank.

NOV. PACKING BUSINESS GOOD.

That the packing business has been satisfactory in the main during the month of November is brought out clearly in the discussions that THE NATIONAL PROVISIONER has had with various representative men in the industry. One packing company, Armour & Company, sums up the situation as follows:

Packinghouse business for the month of November has been generally good. There has been some slowness on the part of the beef trade to absorb the production, and that has been due, pretty largely, to the season and the quality of beef animals that have reached the market. The unusually warm November has had considerable influence upon beef trade. The heavy tone of the market was noticeable only in less choice grades of beef, the best grades being scarce and at a premium.

The demand for fresh pork products con-

tinued strong and very widespread throughout the month. Receipts of hogs were rather liberal, and that occasioned a general easing in prices for both live animals and the finished product.

In view of the readjustment through which industry has gone, the present foreign trade is heavy enough to prevent gluts in the American market. That condition is particularly true in regard to

meat and packinghouse products. The United Kingdom has been a consistent buyer of meats, and continental Europe has been constantly in the market for fats and dry salt meat. Inquiries that develop into contracts for future delivery evidence a realization on the part of Europe that American values have reached the point from which there will be no considerable recession.

Killing Hogs in Ruins of Burned Plant

What a "never say die" spirit can do for a packer whose killing floor has been wrecked by fire, but who must keep on killing nevertheless, was illustrated last week at the Armour & Company plant at Chicago.

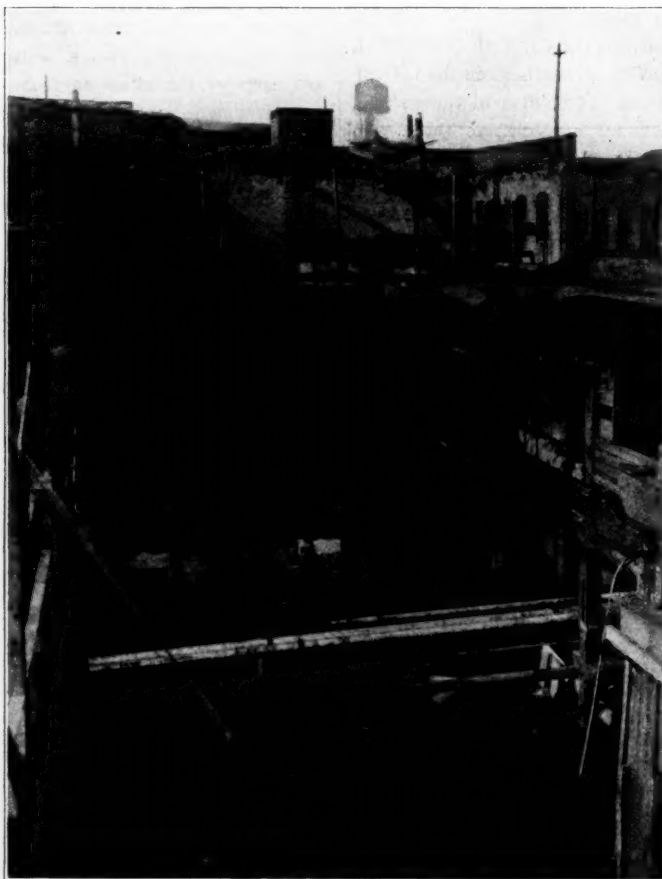
The hog killing house, in the midst of plant buildings occupying blocks, was burned about 3 o'clock Saturday morning, November 18. Nothing but the walls were left standing and their condition is shown in the picture.

It was predicted that it would take 30 days to get in shape for killing, as the interior was all gone. Supt. M. D. Harding and his aids thought differently, however. The aid of the entire Armour organization and outside experts was called in, and on the following Thursday morning at 7:25 hogs were driven in and killing began at the rate of 425 an hour.

The photograph shows the killing in

operation that morning, five days after the fire. The big 24-foot all-steel "Boss" hog hoist shown in the picture was shipped by express from the factory and installed by mechanics working night and day in bitter cold weather. Other equipment was supplied from other departments and the motors covered by tarpaulin to protect them from the elements, as it will be seen the building is without roof or other protection from the weather. Temporary flooring, pens and partitions were erected, supported by heavy beams run up from the basement to the fourth floor above the ground where the killing is done, which were put in position in record time.

Plans for a new building are being made to replace the burned hog house. But meanwhile killing is going on as usual. It is an example of what packer grit can accomplish and a lesson to the entire industry.



INTERIOR VIEW OF BURNED ARMOUR HOG HOUSE.

How the building looked after the fire, showing complete destruction of the interior and roof, and partial demolition of the walls. Five days later killing was resumed, as shown in the opposite picture. Photo courtesy of The Armour Magazine.

CHANGES IN U. S. BEEF SURPLUS REGIONS

Cause of Beef Consumption Decline Is Discussed

By Edward N. Wentworth.

The opening of the western range country and the rapid extension of railroads during the last half of the century just closed were based on the idea that certain sections of the United States were equipped to be surplus producing, and that they would normally retain their position in this particular. Surplus production is not related to the total production of a state, but rather to the ratio of livestock crop to human population. Just what the measure of surplus beef production is in the United States, is rather difficult to define. The average weight of beef carcasses as related to per capita consumption undoubtedly has a bearing on the question as the following figures show:

Year.	Average weight carcass, Pounds.	Per capita consumption.	
		Pounds.	Per cent carcass.
1907	543	79.7	14.6
1908	598	72.4	12.1
1909	519	76.2	14.6
1910	541	78.1	14.4
1911	543	73.9	13.6
1912	543	67.5	12.4
1913	515	60.8	11.8
1914	512	58.9	11.5
1915	537	55.6	10.4
1916	508	58.1	11.4
1917	488	62.0	12.7
1918	465	64.7	13.9
1919	460	57.2	12.4
1920	503	61.1	12.1
1921	504	57.7	11.4

These figures are based on those fur-

nished by the U. S. Bureau of Animal Industry annually on "Meat Production, Consumption and Foreign Trade in the United States." They show that the per capita consumption in terms of cattle carcass averaged 13.8 per cent per person in the three years, 1907-1909; 12.5 per cent per person in the ten years, 1910-1919, and 11.8 per cent per person in the two years, 1920-1921.

For the same periods, this decrease is illustrated by the average weights of carcass of 553 pounds, 511 pounds and 504 pounds respectively, while the decreasing beef consumption for the same periods is shown in the average per capita consumption of 76.1 pounds, 63.7 pounds and 59.4 pounds respectively.

Today Cattle Give Less Meat.

This shows that weight of cattle has not decreased as rapidly relatively as the percentage of carcass consumed per capita, nor have either of them decreased at as rapid a rate as per capita consumption of meat. These facts would indicate that beef cattle today are not as efficient in supplying meat as they were 15 years ago, since the rate of decrease in the proportion of the carcass necessary to supply the per capita demand for meat, is less rapid than the rate of decrease in the per capita consumption of meat.

In general, our annual beef crop is approximately 17 to 18 per cent of the total number of all cattle in the country, or 28

to 35 per cent of the total number of beef cattle. Twenty years ago the rate of marketing was not as rapid, since only about 15 per cent of all cattle were slaughtered annually and about 21 per cent of beef cattle.

Since 1840, the per capita population of beef cattle, milk cattle and all cattle as based on the census figures was as follows:

Year.	All cattle.	Milk cattle.	Other cattle.
1840	0.863
1850	.765	0.275	0.490
1860	.894	.344	.550
1870	.717	.287	.430
1880	.718	.248	.470
1890	.829	.264	.565
1900	.887	.225	.662
1910	.673	.224	.449
1920	.632	.296	.336

Beef Consumption by Decades.

Probably further back even a less percentage of the total cattle in the country were marketed annually than are marketed at present. Based on these figures and facts and the known rates of recent consumption, the probable consumption of beef per capita by decades back to 1830 was as follows:

Decade.	Estimated consumption.
1830-39	75.7
1840-49	79.7
1850-59	85.6
1860-69	73.7
1870-79	77.8
1880-89	87.2
1890-99	86.3
1900-09	76.1
1910-19	64.3
1920-21	57.1

The actual difference in consumption is probably not as great as the figures indicate, since the wastes of beef were much greater previous to 1900. This was due in part to the less perfected state of refrigeration and the handling of meats in the earlier years, as well as to the wastier nature of the cattle slaughtered and the larger amount of trimming required for the different cuts.

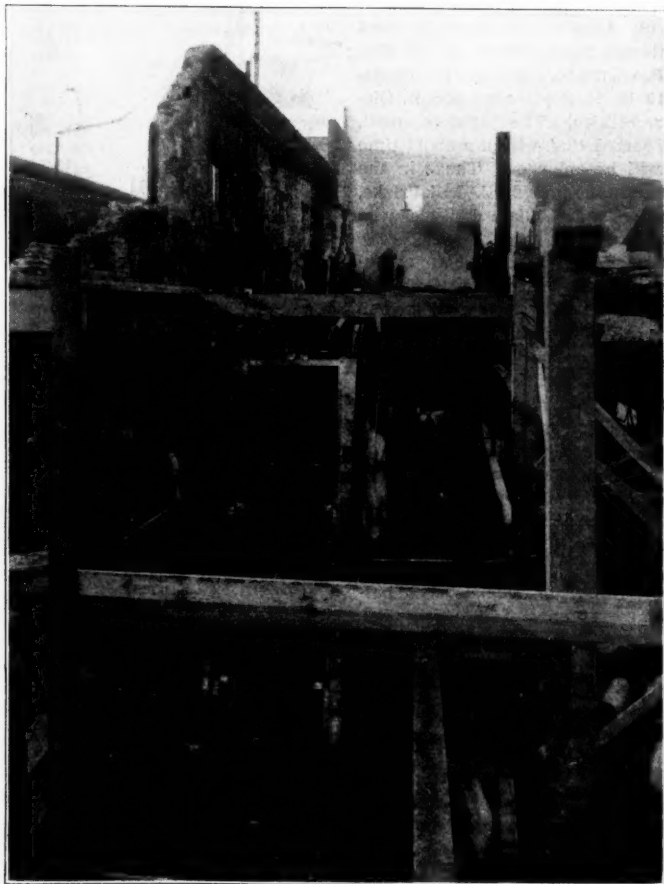
In 1860 beef production was well distributed over the country, with the northwest still undeveloped, and the Mississippi Valley providing the reservoir for shipment to eastern markets. In 1880, the range boom was flourishing, and Florida and Vermont were the only states east of the Mississippi that still retained a surplus over their own needs.

The census of 1900 showed an increase in all of the range states with the exception of the northwest trio, Washington, Oregon and Idaho. By 1920 the marked reduction in beef cattle all over the country was effective everywhere. California and Washington had definitely become deficient cattle producing states, while production in the remaining range states had seriously decreased per capita. Only Florida, east of the Mississippi, was still a surplus state and its surplus was seriously cut down as compared to two decades previously.

JAPANESE EYES ON ARGENTINA.

The huge cattle ranges and the annual surplus of cattle and meat products of Uruguay and Argentina are the arguments which are likely to swing the decision of Japanese interests to establish closer commercial relations with those South American countries, according to a published interview with Takashi Nakamura, Minister from Japan to Argentina and Uruguay, just received at the Department of Commerce from Vice Consul Edward B. Montgomery, Montevideo.

"Japan needs a large quantity of food-stuffs to feed its people," said the Ambassador, "for the development of its industries and its population. In consequence, the products of the cattle industry actively interest our country. Today in Japan South Africa is in the limelight, and they wish to buy here. With this object, taking advantage of the Brazilian Exposition, a large commission of high representatives of Japan industry will go to Montevideo and Argentina looking for the basis of an intensive and permanent commercial interchange, and studying in detail all the productive capacity of these rich markets."



KILLING HOGS FIVE DAYS AFTER THE FIRE.

The burned Armour hog house at Chicago when killing operations were resumed at the rate of 425 hogs per hour, while carpenters and machinists continued the work of rebuilding. The 24-foot all-steel hog hoist is erected on the fourth floor, where killing operations take place. Photo courtesy of The Armour Magazine.

MEAT EXPORTS BY COUNTRIES.

Exports of specific classes of meats and meat products from the United States by countries for September, 1922, with comparisons, is reported by the U. S. Department of Commerce as follows:

Countries.	Beef, pickled or cured, pounds.	Hams and shoulders, pounds.	Bacon, pounds.	Pickled pork, pounds.
Azores and Ma- deira Is.	1,010	243
Belgium 8,657	693,011	2,453,206	5,000
Denmark 20,000	211,999	22,400
Finland	1,135,653
France 55,125	137,618
Germany 22,932	29,711	2,721,500	150,500
Gibraltar 2,792	32,707
Italy	79,445
Latvia	110
Netherlands 18,000	1,341,654	56,500
Norway 182,000	104,466	1,376,191	19,840
Poland and Dan- zig	25,096
Portugal	19,285
Sweden 1,000	12,808	2,067,422	25,000
England 150,182	14,977,721	16,041,627	526,784
Scotland 162,692	2,269,061	127,297	58,976
Ireland	68,182	285,832
Canada— Maritime Prov. 108,475	553	789	174,428
Que. and Ont. 73,303	1,112,773	683,155	1,412,615
Prairie Prov.	676	6,815
Brit. Col. and Yukon 4,333	24,544	54,150	18,244
British Hon- duras 11,800	11,508	274	66,050
Costa Rica 5,000	3,619	1,266	1,296
Guatemala 2,300	3,524	762	2,600
Honduras 2,474	28,780	5,889	1,400
Nicaragua 160	4,315	311
Panama 25,952	27,031	11,231	20,230
Salvador	1,251	75
Mexico 3,956	79,266	24,417	1,015
Miquolon and St. Pierre Is.	150	3,000
Newfoundland and Labrador 1,167,478	54,088	21,428	652,707
Bermuda 30,006	35,136	17,227	8,500
Barbados 186,850	3,238	396	25,550
Jamaica 81,950	19,944	9,976	60,550
Trinidad and Tobago 99,300	6,469	2,000	109,100
Other Brit. W. In- dies 59,390	13,775	3,108	90,000
Cuba 27,805	835,294	1,603,687	150,014
Dominican Rep.	21,254	1,200	26,850
Dutch W. Ind.	26,040	2,429	9,300
French W. Ind.	48,840	9,324	9	24,800
Haiti 46,200	7,317	453	132,600
Virgin Is. of U. S. 9,190	3,625	562	12,800
Argentina	1,547
Brazil	1,014
Colombia 3,180	2,805	1,166
Ecuador	1,049
Brit. Guiana 48,600	14,363	90,420
Dutch Guiana 65,700	8,123	32,600
French Guiana 60,400	3,382	1,250
Peru 10,683	887	200
Venezuela 24,458	2,175	100
Ceylon
Straits Settle- ments	25
China 636	849	100
Java and Ma- deira 73
Hongkong 50
Japan 65	286
K w a n t u n g, leased territory, ..	105	100
Philippine Is.	2,000	1,400	450
Russia in Asia.	1,192
French Oceania.	184	131
Belgian Congo.	2,404	483
Brit. W. Africa.	58,409	172	400
Brit. S. Africa.	4,000	431
Brit. E. Africa.	7,500
Canary Is.	15,900	1,000
Algeria and Tunis	5,480
Other French Africa 800	70
Liberia 1,035	53	50	2,000
Morocco	33,000	5,000
Spanish Africa.
Malta, etc.

Total quantity 2,840,933 20,591,900 30,447,613 4,008,769
Total value \$228,242 \$3,971,387 \$4,851,988 \$479,607

Countries.	Sausage canned, pounds.	Meat not ex- tract, pounds.	Lard, pounds.	Neutral lard, pounds.
Austria	185,725
Azores and Ma- deira Is.	130
Belgium 113,030	4,468,476	105,476
Bulgaria	800
Czechoslovakia	192,500
Denmark	492,675	32,067
Finland	612,994
France 132,385	2,506,873
Germany 40	16,537,471	49,913
Gibraltar 11,148	39,200
Iceland and Faeroe Islands	2,090
Italy	1,393,837
Latvia
Netherlands 25	1,286,521	426,350
Norway 58,800	262,018	345,479
Poland and Danzig Portugal	209,757
Sweden	1,109,832	285,353
Switzerland	437,627
Turkey in Europe.	2,800
England 1,600	15,300	14,722,825	1,600
Scotland 4,200	451,882	37,824
Ireland	19,141	67,128

Canada— Maritime Prov.	745	60,814
Quebec and Ont.	32,133	40	1,157,442
Prairie Provinces ..	2,840	783,900
Brit. Col. and Yukon 3,843	102,866
British Honduras.	1,047	4,520
Costa Rica 150	207,944
Guatemala 100	23,294
Honduras 890	2	74,958
Nicaragua 110	450
Panama 6,961	45,358
Salvador 25	244,729
Mexico 1,550	570	5,258,646
Miquolon and St. Pierre Islands	5,200
Newfoundland and Labrador 4,839	27,002	38,000
Bermuda 2,703	6,065
Barbados	5,417
Jamaica 896	7,876
Trinidad and To- bago 1,226	500
Other Brit. W. In- dies 2,148	4,914
Cuba 58,824	6,479,913	77,942
Dominican Repub.	15,840	302,642
Brit. Guiana 1,643	2,400
Dutch Guiana 500	3,338
French Guiana 1,150	15	7,400
Peru 788	507,227
Venezuela 1,479	40	58,780
Brit. India	2,050
Straits Settlements	400
China 400	1,200	400
Madeira 328
Hongkong 50	2,127	402
Kwantung, leased territory 10	60
Philippine Islands.	50	2,500
Russian Asia 20	225
French Oceania.	90	220
New Zealand 50
British W. Africa.	13,064
French E. Africa.	1,500
Canary Islands.	35,840
Egypt 3
Algeria and Tunis.	4,950
Liberia	500
Morocco 7,715	3,488
Spanish Africa.	8,995	11,175
Malta, etc.	63,000
Total quantity 488,551	20,738	61,119,667	1,598,367
Total value \$129,965	\$23,657	\$7,337,567	\$210,533

NEW PACKING PLANT IN MEXICO.

A modern American equipped packing and cold storage plant, known as "El Empacadora Rio Grande," has started operations at 319 16 de Septiembre street, Ciudad Juarez, Mexico. The plant is small, but it is expected that within a short time the plant will be enlarged. Those in the active management include B. J. Zabriske, H. A. Stantien and William Leitner, who are all American citizens.

For several years, according to statistics obtained from the American Collector of Customs, El Paso, Tex., one of the principal imports into this district has been the products to be handled by this concern. The import duty on packing plant products such as hams, bacons, cheese, fresh meats, sausages, etc., is very high and for this reason this company will be able to supply local dealers at a much cheaper price. They expect to buy all of their raw products in Mexico. There is no other such plant in the district and the consumption in Juarez alone is considerable, due to the influx of American tourists who patronize local restaurants.

BELGIAN PORK AND OIL TRADE.

Better conditions are prevailing among stock raisers and hog raising in Belgium is particularly profitable young animals being sold at high prices. Pork products except hams show increased sales, but bad weather during the fall has affected adversely the demand for lard, of which large stocks remain in Antwerp.

Among vegetable oils, soya bean has showed most activity while ordinary kongo palm is in good demand. Flax seed has been heavily bought at an advance of 2 shillings per ton, but palm kernel market is inactive.

MEAT EXPORTS IN OCTOBER.

Total meat exports for October, 1922, amounted to 67,335,174 lbs., and for the ten months ending with October, 1922, they were 648,441,403 lbs. While in the case of most meat products there was a decrease in exports for the ten months, a number showed increases for October itself. For example, the following products showed increases: Fresh beef, 100,000 lbs. more; pickled beef, 400,000 lbs. more; oleo oil, 140,000 lbs. more; pickled pork, 1,403,000 lbs. more; bacon, 5,200,000 lbs. more; hams and shoulders, 10,000,000 lbs. more; lard, nearly 10,000,000 lbs. more; and neutral lard, 600,000 lbs. more.

The following exports for October were less than for the same month in 1921: Canned beef, 362,000 lbs. less; fresh pork, 200,000 lbs. less; canned sausage, 34,000 lbs. less and compound lard, 2,524,000 lbs. less.

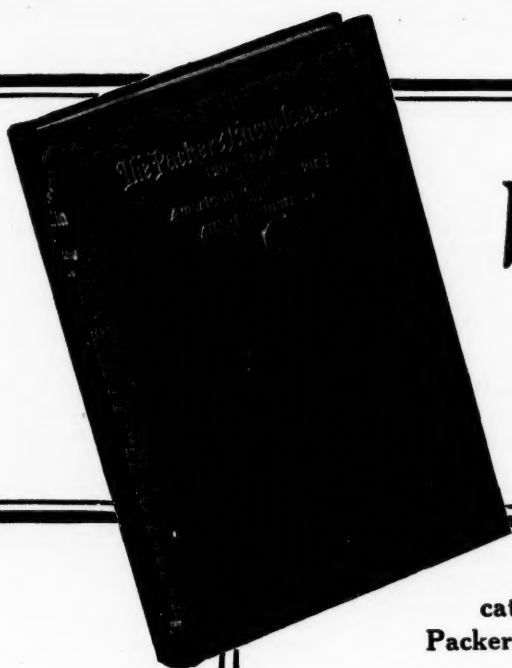
For the ten months ending October, 1922, the following exports were less than for the same period in 1921: Fresh pork, 36,300,000 lbs. less; canned beef, 3,400,000 lbs. less; fresh beef, 7,000,000 lbs. less; oleo oil, 22,000,000 lbs. less; bacon, 100,000,000 lbs. less; lard, 126,500,000 lbs. less; neutral lard, 5,000,000 lbs. less; and canned sausage, 700,000 lbs. less.

Meat exports for the month of October, 1922, with comparisons, are reported by the U. S. Bureau of Foreign and Domestic Commerce as follows:

	Oct., 1922.	Oct., 1921.
Beef, canned, lbs.	199,022	502,372
Value \$44,598	\$110,800
Beef, fresh, lbs.	44,226	310,170
Value \$49,100	\$39,243
Beef, pickled, etc., lbs.	2,968,825	1,971,222
Value \$197,397	\$162,884
Oleo oil, lbs.	8,469,534	8,328,334
Value \$873,370	\$1,039,218
Pork, fresh, lbs.	2,257,200	2,458,333
Value \$359,154	\$334,845
Pork, pickled, lbs.	4,219,543	2,815,710
Value \$510,630	\$299,489
Bacon, lbs.	28,849,806	20,000,814
Value \$4,632,585	\$3,114,377
Hams and shoulders, lbs.	22,090,140	12,110,375
Value \$4,054,268	\$2,145,666
Lard, lbs.	66,332,524	56,885,933
Value \$9,275,949	\$6,507,236
Neutral lard, lbs.	1,762,447	1,184,210
Value \$228,455	\$160,212
Sausage, canned, lbs.	128,908	162,994
Value \$41,562	\$59,043
Lard compounds (con. animal fats), lbs.	1,502,686	4,026,338
Value \$186,550	\$500,374
Margarine (animal fats), lbs.	222,270	258,593
Value \$34,619	\$48,069
Lard compounds (vegetable fats), lbs.	2,938,738
Value \$534,077
Margarine (vegetable fats), lbs.	31,378
Value \$4,786

Meat exports for the ten months ending October, 1922, compared with the same period of 1921, are reported as follows:

	10 mos. '22.	10 mos. '21.
Beef, canned, lbs.	2,307,140	5,733,890
Value \$714,791	\$1,135,796
Beef, fresh, lbs.	2,943,034	9,870,295
Value \$421,760	\$1,730,950
Beef, pickled, etc., lbs.	22,973,657	20,939,798
Value \$2,038,651	\$2,291,441
Oleo oil, lbs.	92,388,612	114,478,650
Value \$9,600,507	\$13,117,159
Pork, fresh, lbs.	15,445,619	61,956,848
Value \$2,470,583	\$8,822,317
Pork, pickled, lbs.	31,606,584	28,463,230
Value \$3,766,483	\$3,733,265
Bacon, lbs.	276,182,195	378,347,474
Value \$41,536,748	\$33,322,327
Hams and shoulders, lbs.	238,220,458	200,059,284
Value \$48,141,150	\$42,075,523
Lard, lbs.	626,032,794	752,544,655
Value \$74,241,208	\$99,961,009
Neutral lard, lbs.	16,503,739	21,099,377
Value \$2,038,585	\$1,175,272
Sausage, canned, lbs.	1,475,284	2,191,611
Value \$466,455	\$759,425
Lard compounds (con. animal fats), lbs.	14,134,111	41,627,982
Value \$1,807,792	\$2,812,294
Margarine (animal fats), lbs.	1,532,829	900,629
Value \$247,785	\$591,572
Lard compounds (vegetable fats), lbs.	21,406,966
Value \$2,497,933
Margarine (vegetable fats), lbs.	277,740
Value \$40,292



What They Think on the Other Side

This letter from abroad is only one of many indicating the opinion held abroad of the value of The Packers' Encyclopedia:

GUSTAV J. J. WITT & CO.'S
Handelmaatschappij
ROTTERDAM

G. F. C. W./T

ROTTERDAM, 14th September, 1922
Wijnhaven 42

The Editor,
The National Provisioner,
Old Colony Building,
Chicago, Ill., U. S. A.

Dear Sir,—

We duly received the two copies of the "Packers' Encyclopedia," which we had ordered successively, and now beg to request you to send us another copy of this book for which we are enclosing cheque, value \$12.25.

After having carefully studied your book we do not wish to let this opportunity slip of offering you our sincerest congratulations on your having turned out such an extremely useful and excellent work as "The Packers' Encyclopedia."

We have long felt that such a book, giving real practical information about the Packing House Trade and its various branches, has been lacking, and it is with real pleasure that we say: "Your book fills the gap admirably."

For our part we have been representing American Packing Houses in Hamburg and Rotterdam for nearly 45 years, and we can honestly say that in all our experience we have not come across such a really comprehensive and detailed book on the trade as the one you are now issuing.

In our opinion no firm connected with the Packing House Industry should be without a copy, as the information contained therein is invaluable, especially to firms like ourselves, acting as representatives here on the Continent of Europe.

The information contained therein was heretofore only the treasured knowledge of those men who had had long and wide experience in the trade, but "The Packers' Encyclopedia" now places such information within the reach of everybody who cares to take the trouble of studying its pages.

We appreciate your book the more as it is obviously the product of hard and accurate work, coupled with complete knowledge of the subject on hand, and we may say that we shall not fail to recommend it to all our friends.

Yours very truly,

GUSTAV J. J. WITT & CO.'S HANDELMAATSCHAPPIJ,
(Signed) G. WITT

Have you ordered your copy? The edition is limited and not many are left. Price \$12, postpaid in U. S.; \$12.25 abroad. Remittance with order.

THE NATIONAL PROVISIONER
Old Colony Building Chicago, Ill.

TRADE GLEANINGS

The Lockhart Slaughtering Co. plant at Lockhart, Tex., has been opened for operation.

M. L. Noble & Son, 6254 Foster road, Lents, Ore., are planning to add to their sausage factory.

The Sharon Provision Co., 137 Shenango avenue, Sharon, Pa., has been taken over by Harry Mermelstein.

The Laurel Meat Packing Co. plant at Laurel, Miss., was recently damaged by fire to a considerable extent.

Duffy Bros., 3255 North Front street, Philadelphia, Pa., is planning to erect a new packing plant in the near future.

The New York Central Railroad has opened its new livestock department offices at the East Buffalo stockyards, East Buffalo, N. Y.

The Dyer Packing Co., Vincennes, Ind., has had a receiver appointed by the Knox Circuit court. The plant will continue to be operated.

The Welsh Packing Co., Springfield, Mo., has completed an addition to its plant which will enable it to handle about 1,000 hogs and 200 beefs a week.

The Welland Packing Co., Ltd., Welland, Ont., has completed plans for the construction of a packing plant at Welland which will cost about \$50,000.

The National Provision Co., West 65th street, Cleveland, O., has plans under consideration for the erection of a new packinghouse to cost about \$300,000.

The Beech-Nut Packing, for the nine months ended Sept. 30, 1922, reported net profit of \$1,692,803. Cash dividends of \$157,452 were paid, leaving surplus \$1,535,351 Sept. 30. Profit and loss surplus was \$2,792,985 after payment of a stock dividend amounting to \$4,000,000.

The plant of the Wyoming Packing & Provision Co., Laramie, Wyo., was burned last Sunday by a fire which started in the cattle chutes. The killing floors, sausage factory, tank house, casing department and boiler house were completely destroyed and the beef and hog coolers damaged. Plans for rebuilding a larger and more modern plant are now being considered. The company has built up a very healthy business under the direction of

Messrs. S. E. Smith, L. J. Neuner and associates.

The Confederated Home Abattoir Corporation, Troy, N. Y., is planning to erect a new packinghouse at a point between Troy, Albany and Schenectady, N. Y., which will cost about \$750,000. The capacity of the plant is to be 1,000 hogs, 100 cattle and 200 calves and sheep daily. The officers of the local company are as follows: John Wagner, president; L. D. Bacon, vice-president and general manager; Irving R. Coughtry, secretary and treasurer; directors at large, James Feeney and John W. Clark.

CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers for the week ending November 23, 1922, with top prices for good lambs, compared to a week ago and a year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture as follows:

	Sales		Top price good lambs	
	Week ending Nov. 23, 1921	Same week ending Nov. 16, 1921	Week ending Nov. 23, 1921	Same week ending Nov. 16, 1921
Toronto (U. S. Y.)	5,518	8,794	6,893	\$13.00
Montreal (P. St. Cha.)	1,457	1,931	3,097	11.25
Montreal (E. End)	2,478	1,632	1,834	8.25
Winnipeg	2,395	1,327	4,019	10.00
Calgary	1,668	2,033	1,875	8.75
Edmonton	670	631	760	7.00
Prince Albert	10.50
Moose Jaw
Tot. sheep	14,186	16,348	18,278	

Sewage Problem Solved?

A certain packer spent \$25,000 for a sewage disposal plant. It now lies idle, but he has solved his sewage problem by a method which converts all sewage and trade waste into a marketable product at an attractive price.

The story is almost too strange to believe. It will be told in an early issue of THE NATIONAL PROVISIONER. Watch for it.

ARMOUR-MORRIS MERGER STATUS.

Nothing further has developed regarding the proposed Armour-Morris merger that was mentioned in THE NATIONAL PROVISIONER recently. Newspapers circulated the rumor of a merger that included all the five leading packing companies at one time or another, but as usual were simply indulging in wild guesses.

Since the statement authorized by Secretary of Agriculture Wallace that Mr. J. Ogden Armour had called upon him and that he was considering the matter of purchasing the physical assets of another packing plant, there has been no statement made.

The matter has been undoubtedly under consideration by various members of the President's cabinet. Secretary Wallace naturally would desire to give the situation careful study. He has as yet indicated no stand. On the other hand there have been statements that Attorney General Daugherty sees no legal obstacle but favors it. He is said to believe the present packer control law effectively regulates the packers and that the public interest would be aided through the merger by a possible reduction in packing costs.

SCHUEREN LEAVES BRECHT CO.

Announcement is made of the resignation of A. C. Schueren as sales manager of The Brecht Company, St. Louis. In announcing the resignation, Mr. Charles V. Brecht, secretary of the company, pays Mr. Schueren high compliment for his splendid service during his long connection with the organization.

Mr. Schueren had been with the company for thirteen years, beginning as a junior salesman with the New York office and working his way up to the head of the sales department. During that time he made a remarkable record both as salesman and sales manager and had come to be as well known as any man connected with the packinghouse and butchers' machinery and supply business.

This was recognized by his recent election as president of the National Butchers' and Packers' Supply Association. He was an energetic organizer and booster, and had received recognition from the Institute of American Meat Packers for his work in that regard for the benefit of the industry as a whole. He also founded the Packers' Service Bureau, a Brecht service department which has had great popularity among packers.

Mr. Schueren's future plans have not been announced.

There Is Money in Tankwater

Save it by boiling down in a Swenson Evaporator. The fertilizer recovered will pay for the machinery required during the first year and after that net big profits on every tank discharged.

A simple process—boils with exhaust steam. Repairs practically negligible. Better investigate.

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HUBERT CILLIS, Secretary and Treasurer.

PAUL I. ALDRICH, Editor and Manager.

GENERAL OFFICES.

Old Colony Building, Chicago.
Telephones Wabash 742 and 743.
Cable Address: "Sampan," Chicago.

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Constructive Administration

One of the most promising things about the Packers and Stockyards Administration is that its purposes are being viewed constructively by both the trade which it supervises and the government department whose head administers it.

Reports from stockyards officials and livestock commission men at various markets indicate that they feel the Administration is a good thing, and that already federal supervision through bringing about more co-operation has put the markets in better shape. Some have stated also that the administration has lent prestige and strength to their business.

A tribute to its personnel, and to the method and attitude it has already shown in handling the various problems that have been brought up for solution, was the recent decision of the Kansas City Livestock Exchange to submit the question of commission charges to two representatives of the Administration. This shows a fine spirit of confidence in the fairness and impartiality of the Administration.

It is to be hoped that Secretary Wallace will succeed in his endeavor to aid in bringing about permanent co-operation in the livestock industry. His statement that his aim is a square deal all round is a declaration of a policy that merits every aid in realizing its goal.

Stock Shows and Better Meat

Constantly improved meat products through better livestock production have been the result of the livestock shows and expositions held in many centers during a long number of years the country over. For nearly a quarter of a century now Chicago has provided the livestock and meat industry with the greatest institution for inspiring the improvement of livestock that has existed anywhere. The influence of the International Livestock Exposition, held annually during the first week of December at the Chicago Union Stockyards, has reached throughout the world in times past.

Established by men of vision, energy and wisdom at a time when the livestock and meat industry was failing to keep pace with the increasing demands of a growing population, the International proved an inspiration and restored confidence in the future of meat production and assured an adequate supply of beef, pork and mutton for many years.

The International thus not only benefited the consumer, but it put the meat industry upon a firm, substantial basis by visually demonstrating the best methods of producing economically those types of animals which the markets demanded and

for which they were willing to pay a premium.

Central Markets Reach Pacific

Marketing livestock through central cash markets, which started in this country about the time of the Civil War in the form that we know them today, has reached the Pacific coast. In November the Los Angeles Union Stockyards opened as the result of a five-year campaign.

The Pacific Southwest is the last livestock producing section in the United States to replace the old system of ranch buying by the central marketing of cattle. But at last that section has realized the advantages of the newer system, which has proved a great success in other sections, and has had a tremendous influence upon the development of the country. In fact, it is not too much to say that without such a system of centralized cash livestock markets this country could not possibly have increased in industry and population to the extent it has. For without a throat or channel such as the public stockyards through which the great cities could get their meat, industrial growth would have been seriously hampered.

The opening of the new stockyards through the efforts of men who have for many years been identified with the development of the Chicago Union Stockyards, will in all probability do much to improve the marketing conditions both for the meat producers and packers in the Pacific Southwest. It has made a good start and it has the best wishes of the whole meat industry in its future.

Gov't on Food Value of Meat

A very significant statement showing the attitude of the U. S. Department of Agriculture on the food value of meat has just been issued and was published in THE NATIONAL PROVISIONER recently.

The whole matter was summed up by Charles J. Brand, consulting specialist in marketing, in the following terse way: "The livestock industry is of fundamental importance to permanent agriculture and hence to the interest of every citizen. For health and vigor we should eat well-balanced meals, including a variety of kinds and cuts of meat, making such substitutions as price variations show to be most economical."

Such a statement is most timely. It indicates clearly that a widely held idea about the attitude of the department toward meat was far from the truth. The department not only believes in meat, but is co-operating with the National Livestock and Meat Board in the matter of giving the consuming public facts regarding the food value of meat and its place in the diet.

PRACTICAL POINTS FOR THE TRADE

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Points on Quick Chilling

Immediately following the publication of Horace C. Gardner's article on "Modern Developments in Chill Rooms," in THE NATIONAL PROVISIONER of November 11, one of the leading packinghouse superintendents of the country wrote to THE NATIONAL PROVISIONER asking for further enlightenment on five points in Mr. Gardner's discussion.

The five questions asked (the first two of which quote statements made by Mr. Gardner) are given here, together with the answers by Mr. Gardner:

1. "Quick chilling is not the true cause of bone sour."

What is?

1. Bone sour is unquestionably caused by bacteria. The presence and growth of these bacteria can be prevented by proper chilling. Both time and temperature are factors, and while no absolute temperature standard can be set, it is certain that the more quickly the chilling can be done, the less the liability to the bacterial development which causes bone sour.

2. "The more quickly carcasses can be brought down to a proper temperature the less probability of 'off' results."

What conditions go with this statement?

2. There are practically no conditions. Imaginary conditions might be set up, such as subjecting warm carcasses to temperatures far below zero, but such conditions are not possible with any chill rooms and equipment in existence.

3. What should the temperature be at the start?

3. The air temperature may be far below freezing at the beginning of the chilling process. The residual heat in the carcasses will prevent any immediate freezing. A temperature of about 20° at the commencement of filling the chill room is a good condition.

4. How fast should it go down and how low should it go?

4. The faster the chilling is done the better, just so there is no surface freezing. Obviously, the shorter the chilling time the lower the air temperature that may be

used, because freezing is a process requiring time as well as temperature. The air temperature can safely be kept well below 32°, even as low as 25° at the finish of the chilling process if the cutting is to be done promptly.

5. What other conditions, chilling hogs as described, such as circulation, enter with it?

5. Good air circulation is absolutely necessary. There is no other way to remove the heat from the carcasses. Dead air is an effective insulator, and if such a condition could be imagined as enveloping a warm carcass with 1 inch of air absolutely stagnant, then there could be no chilling of any consequence, no matter how low the temperature of the rest of the air in the room might be. The carcasses should be kept separated so that the circulation will reach all parts, but the spacing need not be great. No parts should touch.

CURING BONELESS MEATS.

An inquirer recently asked the following question:

Can you give us any information in regard to curing boneless breasts? At the present time some of our breasts are good and others are good on one end and bad on the other. As this is the first time that we have had any experience on this kind we would appreciate it if you would advise what you think is the cause of this.

The following information in answer to this question may be of general interest:

Make a careful inspection to see that the meat is in good condition on going into cure, and when placed in the vat be sure that the meat is submerged in the pickle and that the pickle is tested daily.

We are inclined to think that if you are having trouble on only one end of the boneless breasts, the reason is that the meat is protruding from the pickle and is exposed to the air during cure.

Another reason might be that the breasts are excessively fat or gristle on the brisket, as this is often the cause of taints on the inside.

We also suggest, if the meat is a little old, that salt be rubbed on each individual piece by hand before placing in the pickle vat. Then add the pickle.

Strict attention must be paid to overhauling. It is always well to cure beef products in very low temperatures, around 30 degrees Fahr.

On what meats is the dry or box cure used, and what is the formula? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

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Dry or Summer Sausage

This is the fifth of a series of articles on the making of dry sausage—or as it is commonly known, summer sausage. These articles are intended to supplement the information given on this subject in "The Packers' Encyclopedia."

The reader interested in "studying up" on this wonderfully promising field of sausage-making should first read the chapter on the manufacture of sausage in "The Packers' Encyclopedia," and follow it with these articles, which began in the September 23 issue of THE NATIONAL PROVISIONER.

Formulas and operating directions already have been given on this page in response to inquiries for Milano salami, Geneva salami, Sorrento salami, peperoni, Mortadella, Cappellica and Swedish mettwurst.

One of the chief dry sausage formulas is Cervelat. This is put up both in beef casings and in hog casings, and is a very popular and profitable product when it is made right and properly introduced to the trade. Packed in beef casings it is known as Cervelat B. C.; in hog casings it is called Cervelat H. C. Detailed information is as follows:

CERVELAT B. C.

Particular attention is called to the instructions in "The Packers' Encyclopedia," page 156, in regard to the quality and condition of meats to be used in the manufacture of summer sausage. This is very important.

Formula is as follows:

40 lbs. beef chucks, closely trimmed
90 lbs. pork trimmings, closely trimmed
20 lbs. shoulder fat
5 lbs. salt
2 oz. whole white pepper
12 oz. ground white pepper.
3 oz. salt petre
9 oz. sugar

The method of handling is as follows:

Grinding.—Grind beef chucks through the 7/64 inch plate, and pork trimmings and neck fat through the 1/4 inch plate of hasher. Weigh off beef and pork trimmings in proper proportions. Then put beef in rotary cutting machine for about three minutes, adding spices, then the pork trimmings and neck fat with the beef and chop all together three minutes additional.

Shelving Meats.—Place meat upon shelving pans in the cooler at 38° to 40° F. in layers of not over 10 inches in thickness, kneading the meat well by hand to exclude air as much as possible. Carry the meat on pans in this cooler for 48 hours minimum and 72 hours maximum. At the expiration of this time remove from shelving pans in cooler and deliver to mixer.

Mixing Machine.—Put meats in mixing machine for about two minutes and then deliver to stuffer.

Casings.—Carefully inspect beef middles, using medium size. Be sure casings are fully cured and in good condition. When soaking and turning, if casings show excess tallow, be sure to shave off, as tallow left on the casings is very apt to turn rancid, especially in warm weather. Cut beef middles 20 inches in length. Tie one end with silver sail twine, forming loop on one end to hang on sticks after stuffing.

Stuffing.—Extra precautions should be taken in filling stuffing machine to prevent

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air pockets in sausage after the product is stuffed. When stuffing, puncture casings thoroughly, particularly where air appears between casings and meat, and the casings must be stuffed to full capacity or you may experience trouble in dry room by the product wrinkling or caving in.

After the meat is stuffed and hung on truck, it can be delivered to what is known as the "green hanging room" at the natural temperatures as outlined in "The Packers' Encyclopedia," page 158, or product can be safely transferred to cooler temperatures of from 36° to 40° F. and hung on rails in hanging section (hanging racks must be provided for this purpose). Carefully spread the sausage when hanging so that they do not touch. Allow the product to remain in the cooler for 24 hours.

Smoke House.—Then deliver to smoke house and hang and spread carefully, fairly close together, but so that the product does not touch. Let hang in smoke house for about 24 hours before firing smoke house, giving the product a little ventilation during this period, but no draft. After you find the casings are fairly dry, start a slow cold smoke, using hardwood sawdust only, with a few coals; just enough fire to keep the sawdust smoldering, but no blaze.

It is necessary in every case to make a study of the smoke house drafts, as there are no two smokehouses that work exactly alike, and house must be operated or regulated according to the wind and weather conditions. Sawdust must be placed in the smoke house so as to give an even distribution of smoke throughout the house, and which may be accomplished by a small pile of sawdust in each corner of the house and one in the center, or a small pile of sawdust in the form of a figure "8" in your fire pit.

If the weather is cool enough to give you absolute control of temperatures, then carry at a temperature of 70°, but if it is warm, then hold at lowest possible temperature, or as close to 70° as possible.

Do not open smoke house ventilators enough to give the product any draft for the first 24 hours. The smoke house must be under careful supervision. It does not pay to have a man performing other duties in addition to smoking summer sausage, as this plan is an absolute failure and costly.

The smoke house should be equipped with electric lights, and the man in charge of the house must not only pay particular attention to temperatures, but go into the smoke house at least every two hours on each floor and see that the product is smoking evenly. At the end of 24 hours, when the product begins to take color, you

Questions and Comments

Questions on any subject affecting packinghouse operation, sausage-making, curing, by-products, etc., may be submitted to THE NATIONAL PROVISIONER, and they will be answered as fully and speedily as possible. Tell us your troubles!

Comment and criticism on any advice appearing on this page are invited. Perhaps you have a better method to suggest, or you may add something that has been omitted. Address Editor, THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

can then open the ventilators a little, gradually giving the house a little more ventilation, until you secure the color you desire.

When sausage is sufficiently smoked, remove from smoke house to trucks as quickly as possible, and do not have the truck in a location exposed to draft, as the sausage will wrinkle very quickly coming out of a temperature of 70 degrees to an outside temperature of possibly 45 to 50 degrees with draft. Shove closely together on truck, and when truck is filled, cover with burlap and deliver to dry room promptly.

Dry Room.—Remove sausage from trucks and bank in sections. The word "bank" means to pile closely together. Cover with burlap and leave banked for about 12 hours. Do not have any windows open near this fresh smoked product.

The idea of the banking is that the sausage may come down from smoke house to dry room temperatures gradually. In warm weather, however, bank for a few hours only, as there is not so much danger of cold draft in dry room during summer months, and if banked too long in warm temperatures the sausage has a tendency to lose color.

Then spread sausage carefully so that it does not touch in any manner, and do not give dry room where fresh smoked products are carried much ventilation for the first few days, in order to prevent product from shriveling.

According to Government rules and regulations, product manufactured from this formula must be carried at dry room temperatures for 21 days before shipping.

The Government also requires that each individual piece be stamped with the U. S. inspection legend. The most convenient, and which has also proved the most practical, time to stamp is when the product is first spread on sections in the dry room.

We again call your attention to "The Packers' Encyclopedia," page 157, as to the dry room temperatures, etc. Have equipped with steam coils on floor under sausage and walls of dry room. Also, be supplied with plenty of windows, fans if possible, and overhead ventilation, so that ventilators may be opened and closed to let foul air escape.

You will find, where the hanging sections are of sufficient height, that the sausage hanging on the upper part of the section will dry off more rapidly than product hanging on the lower rails of the section. It is a good practice when you meet this condition to transfer the product to another hanging section and reverse the position of the product; that is, put the product that formerly hung on top on the lower rails of the section, and the product that hung on the bottom is to be transferred to the upper rails of the section. In this way the product will dry evenly.

Mold on Sausage.—If weather and dry room conditions are such that mold appears on the sausage during the drying process, then it is necessary to wash the mold off either by hand, with water and brush, or through a summer sausage washing machine, which is a labor saver. Then rehang on sections and carry there until dry enough to ship or transfer to cooler temperatures.

In this connection, if you are unable to market your summer sausage when fully dried, then it is advisable to transfer to dry cooler temperatures of 40° to 42° F. Dry room must be under careful supervision in the regulation of temperatures and the opening and closing of ventilators and windows. If the dry room is carried at higher temperatures than specified, there is danger of the pork fat rendering from the heat and turning rancid. Avoid this condition by all means.

If you are using the 9-knife summer sausage rocker, then follow instructions covering the rocking process as shown in "The Packers' Encyclopedia," page 158. Method of handling shown here is through a Baltimore rotary cutter, so that you will be thoroughly posted on the handling of meats on either machine.

CERVELAT H. C.

In the manufacture of the hog casing product the method of handling will differ as follows:

Preparing Casings.—Hog bungs must be

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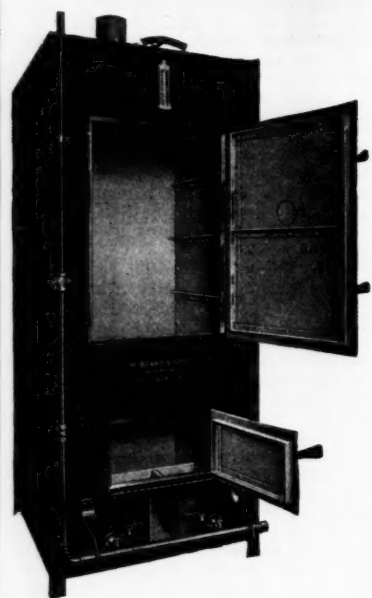
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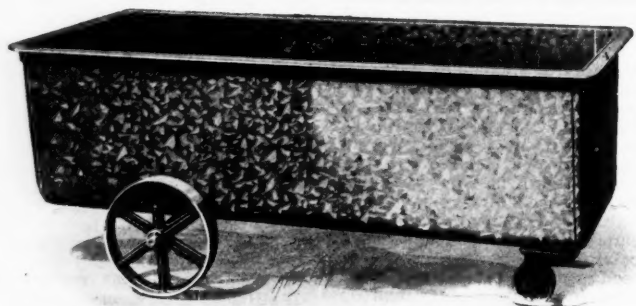


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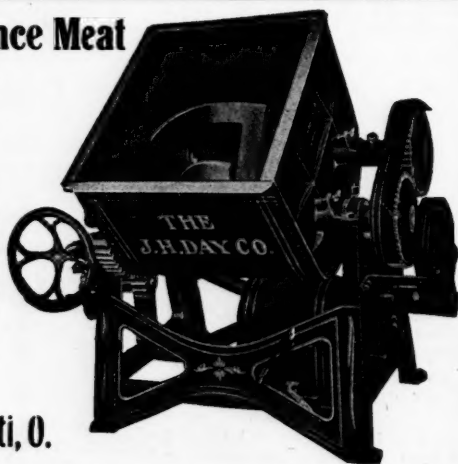
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fully cured, turned and shaved, removing all fat. This is very important. Cut bungs 30 inches in length. This will give about 28 inches length when tied at both ends.

Stuffing.—The stuffing is more difficult on hog bungs than beef middles, and if not properly stuffed there is great danger of a hole in the center of the meat before the product is fully dried.

Smoking.—Hog bungs are to be smoked from 48 to 60 hours, depending upon the size of the hog bungs and weather conditions. The above time applies to export hog bungs.

Dry Room.—Hog bungs are not so susceptible to draft as beef casings, but should be handled the same as the beef casing product in dry room, for first few days at least. After the meat has set in the casings and is fairly well dried off, then the hog casings will stand a lot of ventilation and considerable draft during the last stage of the dry room process.

For the cheaper grades of Cervelat a meat formula may be used whereby the Government will not compel you to air-dry the product for 21 days before shipping, but you can ship immediately after the product is smoked, and the method of handling does not vary to any great extent. This is advantageous for a small plant not equipped with dry rooms, or a quick turnover for a well-equipped plant. Furthermore, the fresh smoked takes preference over the dry product, and is sold in large quantities in many sections of the country.

EXPORT GÖTEBORG.

The following formula is also given in response to an inquiry:

50 lbs. reasonably lean pork trimmings
40 lbs. trimmed pork cheeks
60 lbs. lean beef trimmings

150 lbs.

Spices:

5 lbs. salt
1 lb. granulated sugar
4 oz. saltpetre or nitrate of soda
12 oz. ground white pepper
1 oz. cardamom
1 oz. coriander

This product is a trifle coarser cut than the B. C. Cervelat and is stuffed in wide beef middles, cut 18 inches in length.

Stuffing and handling throughout is identically the same as B. C. Cervelat, with the exception that Göteborg is given considerable extra time in the smoke house as this product requires a very heavy smoke and is consequently a much darker smoke color than B. C. Cervelat.

EDITOR'S NOTE.—Methods of air conditioning have been developed which do away with many of the difficulties of drying summer sausage. They are referred to in "The Packers' Encyclopedia," and also have been described in the columns of THE NATIONAL PROVISIONER. Those who do not have this air conditioning apparatus should carefully observe the directions here given.]

Figuring Sausage Costs

Extra copies of the "STUDY OF SAUSAGE COSTS" which appeared in the August 19th issue of THE NATIONAL PROVISIONER may be obtained upon application to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

If you did not read this analysis of the proper method of keeping track of your sausage costs, you should get a copy of this report at once and study it. Single copies may be had free of charge, as long as they last.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces.
pork and beef by the barrel or tierce and hogs by the hundredweight.

Product Firm—Hogs Unsettled—Movement Liberal—Exports Good.

The average price of hogs the past week showed another decline, and was the lowest of the season, although still about \$1 a hundred higher than last year. Prices have recovered a little from the low point this week, but the average is still low, and the movement large. Receipts of hogs at the principal points last week were 611,000, against 382,000 last year; receipts of cattle 276,000, against 148,000; and receipts of sheep 225,000, against 136,000. This huge movement of livestock of all kinds was reflected in a decrease in the price all around, but with the condition of the product market, prices showed some recovery within a short time.

The average price of livestock at Chicago for the past week compared with previous weeks in the last ten years follows:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week.....	\$ 7.70	\$ 9.45	\$ 7.25	\$14.35
Previous week.....	8.15	9.85	7.40	14.20
Cor. week, 1921.....	6.80	7.35	4.60	9.40
Cor. week, 1920.....	10.15	11.60	4.50	10.65
Cor. week, 1919.....	13.30	14.90	8.80	14.65
Cor. week, 1918.....	17.75	15.05	9.85	15.10
Cor. week, 1917.....	17.55	11.00	11.85	16.60
Cor. week, 1916.....	9.55	10.30	8.30	12.15
Cor. week, 1915.....	6.50	8.60	5.95	8.80
Cor. week, 1914.....	7.40	8.50	5.30	8.80
Cor. week, 1913.....	7.65	8.15	4.50	7.60
Cor. week, 1912.....	7.60	8.05	4.50	7.30
Cor. week, 1911.....	6.13	7.00	3.55	5.75

Av. 1911 to 1921.....\$16.00 \$11.05 \$ 6.50 \$10.65

View on Hog and Product Price.

The fact that the movement of livestock keeps up on such a large scale considering the price and that the price of product is maintained is creating a great deal of speculation as to what will be the ultimate result. Compared with the first of October, the price of hogs has declined about 2½c and the price of lard advanced over 1c, so that from the discount of almost 1½c for January lard under hogs at that time, January lard is nearly 2½c premium over the price of hogs. The liberal movement of livestock is just what has been expected. A factor in connection with the move-

ment of livestock prices has been the influence of the movement of Texas grass cattle on account of the drouth in the Southwest, which has had a depressing influence on livestock quite generally. The conditions in this respect are not expected to continue very long. In the meantime, however, the influence is and has been considerable.

The export movement of products continues on an excellent scale, with shipments of lard the past week 12,000,000 lbs., against about 12,500,000 lbs. last year, and shipments of meats 27,400,000 lbs., against 8,200,000 lbs. The advance in sterling exchange and guilders continues to be a very helpful factor, but the position of Continental exchange generally continues serious. A leading grain exporter just back from a six months' business trip in Europe says that the conditions in the central continental countries are such that they cannot earn enough in their own currency to pay for the foreign food, and the deficit can only be made good by the government, which condition increases the deficit in the budget all the time.

Comparative Product Stocks.

The monthly statement of the product

stocks in the full comparative details showed that the movement of stocks was about in line with the usual movement during the month of October, notwithstanding the larger movement of livestock and the prospective larger movement. The comparative figures in millions of pounds (000,000 omitted) follow:

	Oct. 1, 1922	Nov. 1, 1922	Nov. 1, 1921	Nov. 1, 1920
Beef, lbs.	33.6	167.8	63.4	* 67.3
Pork, lbs.	483.1	449.5	359.7	395.1
Lamb, lbs.	3.5	15.3	6.8	3.4
Miscellaneous meats, lbs.	49.6	69.6	60.7	45.9
Total lbs.	589.1	762.2	480.6	511.0
Lard, lbs.	75.3	55.1	48.9	36.7
Butter creamery, lbs.	96.7	92.2	78.0	73.9
Total cheese, lbs.	62.9	68.5	59.5	53.8
Poultry, lbs.	26.0	39.0	34.9	30.2

The average decrease for five years between October 1 and November 1 in all meat stocks has been 80,200,000 lbs. and the present stock is 191,000,000 lbs. less than the average. The stock, however, decreased this year 78,000,000 lbs. between October 1 and November 1. The average decrease in lard stocks for five years during the month of October has been 31,000,000 lbs. and this year the stock decreased 39,000,000 lbs.

The amount of lard produced in October this year was 113,485,000 lbs., against 98,403,000 lbs. last year.

The question of the ability of the country to market stock in a conservative way is attracting a good deal of attention and possibly may be a solution of the marketing of the larger stocks of hogs in the fall and winter. Mr. Julius H. Barnes, president of the United States Chamber of Commerce, has just made a rather extended trip across the country, going South to Texas and delivering a speech at Dallas, and then North to Chicago. He stated in an interview that the conditions were such that in the South the country was apparently full of money. The South had sold a very large amount of cotton around 25c a pound, and seed in proportion. While the livestock industry in parts of Texas had been hurt by the drouth which made bad local conditions this was not general. Further North in

A Year Ago at a Glance.

Have you seen THE NATIONAL PROVISIONER'S latest market chart, Mr. Pork Packer?

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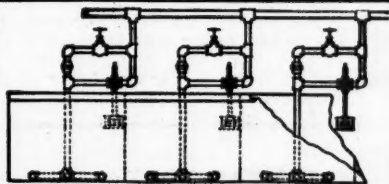


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the grain and hog states, conditions had improved a very great deal. Some of the big grain elevator lines running through Iowa and Nebraska reported large sales of merchandise to farmers, and that the farmers were paying off obligations which had been running from one to two years. In grain particularly, he believes, they were in an independent enough position, so they would market only on the advances. With such conditions as referred to by Mr. Barnes, it is quite possible that the question of careful marketing will apply in livestock and that the country will not be compelled to sell livestock excepting from local localities in large quantity at the decline, after the flush of the current movement is over.

PORK.—The market was quiet but firm, with mess at New York \$29, family \$30@22, short clears \$22.50@29. At Chicago mess was quotable at \$26.

LARD.—The market was firm with offerings light and demand good. Prime western at New York was quoted at 12.50@12.60, middle western 12.40@12.50, city 12½¢ nominal, refined to the continent 13½¢, South American 13¾¢, and Brazil kegs 14¼¢. Compound at New York was 11¼@11½¢. At Chicago cash lard was quoted at 11¼¢, and loose lard at 11¼¢.

BEEF.—The market continued dull but steady with demand only fair. At New York mess was quoted at \$12@12.50, packet \$13.50@14, family \$16@18; extra India mess \$26@28.

SEE PAGE 39 FOR LATER MARKETS.

PROVISIONS MAY REPEAT 1921.

Look Forward to a Liberal Break in January Lard.

(Special Letter to The National Provisioner from Charles Sincere & Co.)

Chicago, Nov. 29, 1922.—Around this time last year top hogs sold down as low as \$6.90 per 100 lbs. By the last of December they were up to \$8.10. For the balance of the winter they steadily advanced and by the last of January the top was \$9.40. In February they sold from \$9.50@11.35. On March 9 the top of the year was made—\$11.50 per 100 lbs. During April they sold from \$10.50@11.00, and during the summer, much to the surprise of everybody, on continued liberal receipts the hog market kept strong.

The winter packing season opened with the prospects of the biggest crop of hogs in sight for the coming winter for some years. Nevertheless, the top on hogs this week is \$8.50 as against \$6.90 about this time last year, and the question from the packer why this is so, brings the reply, Eastern demand. Last year there was some excuse for Eastern demand creating high prices early in the year, for there was a strike in the West, but the advance never was checked and there was a year of spare profits in the packing business.

This year the packers are starting in with a good demand for hog products and more empty cellars than last year. There is a demand now that tempts most of the packers to overtake their usual supply of live hogs. This naturally stimulates the hog market, and we are beginning to think that this year may unwisely be a repetition of last year in high priced hogs and low priced products.

It is not hard to remember that lard sold under live hogs and so did much of the other product. As we have said before, just now there is a profit in hogs,

but not an extravagant one. At 8¼¢ for top hogs, dressed hogs on the hook are costing around 10½¢.

A rough test yesterday made by a very close figurer, speaks for itself. Of course there are many ways to cut up a hog, but this gives some idea of what profit there is in hogs at the present time: Twelve per cent of hams, 15¢ per lb.; 10 per cent of shoulders, 12¢ per lb.; 14 per cent bellies, 14¢ lb.; 8 per cent loins, 15½¢ lb.; 12 per cent fat backs, 11¢ lb.; 12 per cent lard, 11¼¢ lb.

There are more cuts of cured meats that were in good demand 10 days ago, such as sweet pickled bellies, and brought 18¢ to 19¢. Today they are not ready sellers at 16¢ to 17¢.

We know what a poor trade there was in hams this fall. The price got down where the demand improved and today the ham trade is fairly good. Green hams are selling around 15¢. But we do not want to forget that in 20 markets last week there were received hogs enough to produce almost a million and three-quarter hams, and with hog receipts increasing for the next two or three months there will be hams enough to fill all the holes and many to spare.

It will not be much trouble to take a cent or less off these fresh cuts very suddenly after the holidays, when the present profit in killing 8¢ hogs would turn into a loss.

As to the future provision market there seems hardly enough trade in the provision pit to warrant the predictions of what the market may do. Our prediction on November lard at 12¢ has been fulfilled, and if an active trade would develop in provisions, we would anticipate a good liberal break in January lard.

We cannot make ourselves believe that hogs should not sell down around 7¢ for the best part of the winter, for the receipts will unquestionably warrant that prediction. Receipts of hogs in 20 markets so far this year are 29,454,000, against 28,734,000 last year, 28,946,000 in 1920 and 31,767,000 in 1919.

CANADIAN PROVISION MARKETS.

(Special Correspondence of The National Provisioner.)

Montreal, Canada, Nov. 29.

In sympathy with the lower prices that ruled in the Toronto market at the latter end of last week, and the decline announced in Canadian bacon prices in the English markets, a weaker feeling developed in the local market for live hogs, and prices dropped 25 cents to 50 cents per 100 lbs. The supply was not excessive but it was ample to meet all requirements and a fair trade was alone in selects at \$11 to \$11.50 per 100 lbs. weighed off cars. There was no actual change in prices for dressed hogs, but the tone of the market was easy, with a fair demand for small lots and sales of city abattoir fresh-killed stock were made at \$16.50 to \$17 and country dressed light weights at \$15 per 100 lbs.

Cable advices reported prices for Canadian bacon in the London market unchanged from a week ago, with leanest and lean grades quoted at 115s. to 120s. per cwt. But on the other hand cables from Liverpool were weaker at a decline of 10s. per cwt. at 110s. to 121s. per cwt. for leanest and lean grades, with trade slow, and American bacon in London was steady at 98s. to 106s. per cwt. with Irish bacon at 135s. to 138s. per cwt., Danish bacon in London was unchanged at 136s. to 138s. per cwt., but at Liverpool prices were 11s. to 12s. per cwt. lower at 125s. to 127s. per cwt.

There was no actual change in the local market for smoked meats, the feeling being about steady with a moderate amount of business passing, there being a fair demand for small lots for domestic consumption, and for shipping to country points. Sales of 8 to 12 lb. hams were made at 24 cents to 25 cents per lb.; heavy weights at 22 cents to 23 cents per lb.; cooked flat hams at 37 cents per lb.; with smoked breakfast bacon at 32 cents to 35 cents per lb. The demand for trimmed loins of fresh pork was good and prices were steady at 27 cents per lb., and trimmed shoulders at 17 cents to 18 cents per lb.

A fairly good trade was done in lard, and the tone of the market was steady with sales of Canadian refined grades at 18 cents per lb. in 20 lb. wood pails, and at 19 cents per lb. in 1 lb. blocks with tierces selling at 16 cents to 17 cents per lb.

The receipts of provisions yesterday were 1,500 packages lard, 37 boxes hams and bacon and 431 packages meats.

BRITISH PROVISION MARKET.

(Special Report to The National Provisioner.)

Liverpool, England, Nov. 18, 1922.

The American bacon market continues firm on short supplies and a fair consumptive demand. Bellies, long clears, backs and shoulders are very scarce and values on all these cuts are more or less nominal. Cumberlands and Wiltshires are steadily firm with a quiet trade. Hams are a firmer market with some improvement in the demand.

Lard is scarce on spot and prices firm. We look for present prices to be well maintained for the next week or two, but later on prices will give way when shipments increase.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending November 25, 1922, with comparisons:

	PORK, PBLs.		From Nov. 1, ended Nov. 25, 1922, to Nov. 25, 1921.
	Week ended Nov. 25, 1922.	Week ended Nov. 26, 1921.	
United Kingdom.....	10	120
Continent.....	828	2,275
So. and Cent. Amer.....	290	290
West Indies.....	1,105	2,264
B. N. A. Colonies.....
Other countries.....	270	270
Total.....	2,501	5,319

	BACON AND HAMS, LBS.		From Nov. 1, ended Nov. 25, 1922, to Nov. 25, 1921.
	Week ended Nov. 25, 1922.	Week ended Nov. 26, 1921.	
United Kingdom.....	18,649,500	2,923,500	43,665,000
Continent.....	2,539,350	1,638,000	11,609,850
So. and Cent. Amer.....	115,500	68,128	115,500
West Indies.....	1,730,400	774,300	1,730,400
B. N. A. Colonies.....	15,000	15,000	15,000
Other countries.....	252,200	79,500	252,200
Total.....	23,301,950	5,498,428	57,387,950

	LARD, LBS.		From Nov. 1, ended Nov. 25, 1922, to Nov. 25, 1921.
	Week ended Nov. 25, 1922.	Week ended Nov. 26, 1921.	
United Kingdom.....	6,797,307	4,093,123	16,806,206
Continent.....	2,106,459	3,218,422	23,784,850
So. and Cent. Amer.....	443,673	163,750	443,673
West Indies.....	3,234,000	1,634,000	3,234,000
B. N. A. Colonies.....	40,000	65,000	40,000
Other countries.....	73,600	39,000	73,600
Total.....	12,695,039	9,213,295	44,382,339

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, lbs.	Bacon and Hams, lbs.	Lard, lbs.
From—			
New York.....	2,276	5,806,950	9,829,039
Boston.....	1,554,000
New Orleans.....	225
Montreal.....	15,941,000	2,867,000
Total, week.....	2,501	23,301,950	12,695,039
Previous week.....	1,354	14,394,000	11,034,958
Two weeks ago.....	204	11,488,500	12,582,117
Cor. week, 1921.....	5,498,428	9,213,295

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1922, to Nov. 25, 1922.			1922 to 1922, 1921 to 1921. Increase.		
Pork.....	1,063,800	440,000	623,800		
Bacon and hams.....	57,387,950	31,049,627	26,338,323		
Lard.....	44,382,329	35,207,487	9,174,841		

Shafer & Company

Meat Packers Baltimore, Maryland

We solicit offerings of green pork cuts

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—Late last week soap interests were estimated to have taken from one million to two million pounds of extra tallow at 8½¢, a decline of ½¢ from the previous sale. The past week the market was about steady, with business rather limited, although some fair-sized lots again sold at 7½¢. Offerings were quite liberal, and in some cases consumers were inclined to lower their ideas. The market as a whole had an easier undertone. At Liverpool Australian tallow showed little change during the week, choice selling at 42 shillings, and with good mixed quoted at 38 shillings. At the London auction on Nov. 29 1,056 casks were offered, of which 449 casks were sold, with prices unchanged to sixpence higher. At New York prime city was quoted at 6½¢ nominal, special loose at 7¼¢ nominal, extra at 7½¢, and edible 8½¢ nominal. At Chicago packers' No. 1 was quoted at 7½¢@8¢, packers' prime at 8¼¢@8½¢, and edible 8½¢@8¾¢.

OLEO STEARINE.—The market was fairly active, but the undertone continued heavy, with sales of several cars at New York at 10¢ for oleo, the low point of the downward movement. Consuming inquiry was somewhat better, however, and compound interests were reported as buyers. At New York oleo was quoted at 10¢ and lard stearine at 13¼¢@14¢ nominal. At Chicago oleo was quoted at 10½¢@10¾¢, and lard 14¢@14¼¢.

OLEO OIL.—The market was dull but firmer with offerings light and demand fair. Extra at New York was quoted at 11¼¢ nominal, medium at 11½¢, and lower grades at 10½¢. At Chicago extra was quoted at 12½¢@13¢.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL.—The strong position in lard has made for moderate offerings and strength in lard oil, notwithstanding the moderate demand. At New York edible was quoted at \$1.15 per gallon, extra winter 99¢@1.01, extra 97¢@98¢, extra No. 1 at 92¢@94¢, No. 1 at 85¢@87¢, and No. 2 83¢@84¢.

NEATSFOOT OIL.—The strength in raw materials continues to make for light offerings and a firm oil market. Pure oil at New York was quoted at \$1@1.02 per gallon, extra at 90¢@93¢, No. 1 at 88¢@90¢, and cold-pressed at \$1.36@1.40.

GREASES.—A fairly good demand for grease continued, notwithstanding the weaker tone in tallow and stearine. Consumers, however, were not as aggressive as recently, and the majority were inclined to look for some shading of prices in the near future. Export inquiries for white grease continued in the market. At New York brown was quoted at 6½¢@6¾¢; yellow and choice house at 7¢@7¼¢, and white at 9¢@9½¢. At Chicago yellow was quoted at 7¼¢@8¢; house at 7¢@7¼¢; brown at 6½¢@7¢, and choice white at 8½¢@8¾¢.

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, November 28, 1922.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8-10 lbs. avg., 16¢@1½¢; 10-12 lbs. avg., 15½¢@16¢; 12-14 lbs. avg., 15½¢@16¢; 14-16 lbs. avg., 15½¢@16¢; 16-18 lbs. avg., 15½¢@16¢; 18-20 lbs. avg., 15½¢@16¢. Sweet pickled, 8-10 lbs. avg., 17¢; 10-12 lbs. avg., 16½¢; 12-14 lbs.

avg., 16½¢; 14-16 lbs. avg., 16½¢; 16-18 lbs. avg., 17¢; 18-20 lbs. avg., 17¢.

Skinned Hams—Green, 14-16 lbs. avg., 17¢; 16-18 lbs. avg., 17¢; 18-20 lbs. avg., 17¢; 20-22 lbs. avg., 14½¢; 22-24 lbs. avg., 14¢. Sweet pickled, 14-16 lbs. avg., 17¢; 16-18 lbs. avg., 17¢; 18-20 lbs. avg., 17¢; 20-22 lbs. avg., 14½¢; 22-24 lbs. avg., 14¢.

Picnic Hams—Green, 4-6 lbs. avg., 10½¢; 6-8 lbs. avg., 10½¢; 8-10 lbs. avg., 9½¢; 10-12 lbs. avg., 9½¢. Sweet pickled, 4-6 lbs. avg., 11½¢; 6-8 lbs. avg., 11½¢; 8-10 lbs. avg., 9½¢; 10-12 lbs. avg., 9¢.

Clear Bellies—Green, 6-8 lbs. avg., 17½¢; 8-10 lbs. avg., 16½¢; 10-12 lbs. avg., 15½¢; 12-14 lbs. avg., 15½¢; 14-16 lbs. avg., 15½¢. Sweet pickled, 6-8 lbs. avg., 19¢; 8-10 lbs. avg., 18½¢; 10-12 lbs. avg., 17½¢; 12-14 lbs. avg., 17¢; 14-16 lbs. avg., 16½¢.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from K. C. Zaun.)

New York, November 29, 1922.—Wholesale prices on green sweet pickled pork cuts: Pork loins, 22¢@24¢; green hams, 8-10 lbs., 19¢; 10-12 lbs., 18¢; 12-14 lbs., 17¢; green clear bellies, 8-10 lbs., 17½¢; 10-12 lbs., 16½¢; 12-14 lbs., 16¢; green rib bellies, 10-12 lbs., 16¢; 12-14 lbs., 16¢; sweet pickled clear bellies, 6-8 lbs., 17¢@18¢; 8-10 lbs., 17¢@18¢; 10-12 lbs., 17¢; 12-14 lbs., 17¢; sweet pickled rib bellies, 10-12 lbs., 17¢; 12-14 lbs., 16½¢; sweet pickled hams, 8-10 lbs., 18¢; 10-12 lbs., 17¢; 12-14 lbs., 16¢; dressed hogs, 14½¢; city steam lard, 12½¢; compound, 11½¢@12¢.

Western prices: Pork loins, 8-10 lbs., 19¢@20¢; 10-12 lbs., 19¢; 12-14 lbs., 17¢; 14-16 lbs., 16¢; skinned shoulders, 16¢; boneless butts, 23¢; Boston butts, 17½¢@19¢; lean trimmings, 14¢@15¢; regular trimmings, 9¢@10¢; spareribs, 12½¢@13½¢; neck ribs, 6¢@7¢; kidneys, 7¢; livers, 4¢; pigs tongues, 16¢; pig tails, 12¢@13¢.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 29, 1922.—About 500 tons of ground New York tankage was sold during the past week at \$4.35 and \$4.40 and 10¢ for immediate shipment, and is now being held at \$4.50 and 10¢, but there is a possibility of picking up one or two small lots at \$4.40 and 10¢ f. o. b. New York.

There is very little foreign material of any kind coming into this port. The demand for sulphate of ammonia for domestic use has increased and there are quite a few inquiries in the market for export.

Nitrate of soda has taken another advance of \$1.00 per ton due to the rise in English exchange. Stocks along the coast are light. The U. S. government will receive bids at New York on December 15 for about 25,000 tons stored at Jacksonville, Tenn.

The makers of acid phosphates after advancing the price about \$2.50 per ton state that buyers may look for still higher prices.

Packinghouse By-Products Markets

Blood.

Chicago, November 29, 1922.

There has been very little trading in blood during the last week; \$4.65 was the top paid and there has been no interest since that trade at that figure. As with all the markets there has been a stronger demand on the whole than for the previous week.

Unit ammonia.

Ground \$4.50@4.65
Crushed and unground..... 4.25@4.40

Digester Hog Tankage Materials.

This market has been quiet also on account of the reaction in the hog market. The market in digester has been waiting to see what will be the effect on the digester business. There has, however, been quite a little resale on the market involving several hundred tons. Prices are about steady and in some cases a shade lower.

Unit ammonia.

Ground, 11½ to 12½ ammonia..... 4.50@4.65
Unground, 10 to 11½ ammonia..... 4.40@4.50
Unground, 7 to 9½ ammonia..... 4.00@4.30

Fertilizer Tankage Materials.

The market for fertilizer materials has been fairly quiet with the same prices ruling as for the last week.

Unit ammonia.

High grade, ground, 10-11½ ammonia..... 4.25@4.35
Lower grade, ground, 6-9½ ammonia..... 4.00@4.15
High grade, unground..... 3.90@4.10
Medium grade, unground..... 3.50@3.80
Low grade and country rend., unground..... 3.50@3.80
Hoof meal 3.25@3.35
Liquid stick 3.40@3.50
Grinding hoofs, pigs' toes, dry..... 38.00@40.00

Bone Meals.

The same applies to this market as to the others. It has been quiet and a little easier from the buyer's point of view. Prices have ruled strong.

Per ton.

Raw bone meal..... \$40.00@42.00
Steamed, ground 26.00@28.00
Steamed, unground 22.00@24.00

Cracklings.

A steady demand has featured the mar-

ket for cracklings. Prices are no higher but the tone is strong.

Per ton.

Pork, according to grease and quality..... \$85.00@90.00
Beef, according to grease and quality..... 70.00@80.00

Glue and Gelatin Stock.

The situation in glue and gelatin stock is the same as it has been for the past week. Jaws, skulls and knuckles are a little easier and sinews and pizzels are quoted at \$21.

Per ton.

Calf stock \$30.00@35.00
Edible pig skin strips..... 95.00@100.00
Rejected manufacturing bones..... 45.00@50.00
Horn piths 38.00@40.00
Cattle jaws, skulls and knuckles..... 36.00@37.00
Junk and hotel kitchen bones..... 26.00@28.00
Hog, calf and sheep bones..... 28.00@30.00
Sinews, pizzels and hide trimmings..... 19.00@21.00

Mfg. Bones, Horns and Hoofs.

Hoofs and bones are in good demand for manufacturing purposes. Prices show no change and indeed there has been a steady business all the season which made for steady prices.

Per ton.

No. 1 horns..... \$235.00@255.00
No. 2 horns..... 175.00@225.00
No. 3 horns..... 100.00@150.00
Culls 35.00@40.00
Hoofs, black and striped, unassorted..... 45.00@50.00
Hoofs, white, unassorted..... 60.00@70.00
Round shin bones, unassorted, heavies..... 90.00@95.00
Round shin bones, unassorted, lights..... 50.00@55.00
Flat shin bones, unassorted, heavies..... 55.00@60.00
Flat shin bones, unassorted, lights..... 45.00@50.00
Thigh bones, unassorted, heavies..... 90.00@95.00
Thigh bones, unassorted, lights..... 45.00@50.00

Hog Hair.

Demand for hog hair has been steady again this week. Winter coil dried has been quoted at 3¢ f.o.b. production points and 6¢ for summer processed, and 7¢ for winter processed.

Pig Skin Strips.

The market during the past week has been about steady with only a fair amount of trading. No. 1 tanner stock was priced this week at 5½¢ per lb., with No. 2's and 3's going for gelatin purposes, if government inspected and frozen, at around 4½¢ lb.

Margarin Makers Oppose Revenue Rules

The Bureau of Internal Revenue is making a revision of its oleomargarine regulations which are known as Regulations No. 9. A tentative revision of the regulations was prepared and made public about two months ago. A public hearing on the proposed revision was held by the bureau on November 20 and 21, 1922, at which time the oleomargarine manufacturers and the dairy interests appeared and submitted such objections and approval of them as the facts seemed to warrant.

The oleomargarine manufacturers are of the opinion that the proposed regulations will greatly simplify their oleomargarine bookkeeping, which hitherto has been a considerable burden upon them. The provision of the proposed regulations prohibiting the shipment of colored capsules in original packages of oleomargarine was withdrawn by the bureau at the beginning of the hearing. The bureau also indicated that it had decided to modify or to delete certain other ones of the regulations to which the oleomargarine industry offered objections.

Objectionable Regulations.

One of the objectionable paragraphs of the regulations, from the point of view of the industry, was as follows:

"The use of such words as 'butter,' 'butterine,' 'nut butter,' 'creamery,' 'dairy,' or 'margarin,' upon an original package of oleomargarine is hereby prohibited notwithstanding such word or words form a part of the manufacturer's name, or appear in connection with the word 'oleomargarine.'"

Another provision of the proposed regulations makes the above provision apply to cartons or other wrappers of prints of oleomargarine. Words that are prohibited from appearing on original packages and cartons, or other wrappers of prints of margarin, would in good logic be prohibited from appearing on advertising matter inside of such containers or wrappers.

The federal oleomargarine law requires oleomargarine to be labeled "oleomargarine." Everybody in the oleomargarine business labels his product "oleomargarine." The letters of the word "oleomargarine" must be at least one-fourth of an inch square. The word must be plain and conspicuous. There must not be anything on the label to obscure it, or cover it up, or hide it.

Everybody in the oleomargarine business is in favor of the law and labels his product accordingly. No manufacturer wants to change it, or attempts to change it, or has asked the revenue bureau for permission to change it. Every member of the Institute of Margarin Manufacturers was put on record at the hearing as being opposed, not only to the use of the dairy terms referred to above, but to the use of any other terms, words, phrases, or designs in a way that is false or misleading in any particular.

The oleomargarine industry is at a loss, therefore, to understand why such a provision was ever incorporated in the proposed regulations.

Want to Tell What Margarin Is.

The oleomargarine industry is opposed to any regulation that has the appearance, or that might be interpreted as prohibiting it from telling what oleomargarine is. There are several million pounds of milk and butter used every year in the manufacture of oleomargarine in America. There does not appear to be any good reason why the oleomargarine industry should be prohibited from making a reference

to this fact in connection with packages of oleomargarine either on the outside or inside of the packages. Those who have been misrepresenting oleomargarine, its food value and its composition, may be interested in prohibiting the industry from telling the public what oleomargarine is.

The laws of several states require the manufacturers of oleomargarine to name the ingredients of it on the label. When butter is an ingredient of oleomargarine, as it frequently is, the state law and the proposed regulation of the Bureau of Internal Revenue are in conflict.

The oleomargarine industry has seen fit to put advertising matter inside of packages of margarin relating to its composition and food value. For purposes of comparison, a table of the digestibility and energy value of oleomargarine, butter, and other fatty foodstuffs was a part of it. There appears to be no good reason why such a practice should be prohibited. The enemies of oleomargarine doubtless do not want the margarin industry to be permitted to say that the digestibility and energy value of oleomargarine is equal to that of butter. They doubtless do not want anyone to be permitted to compare oleomargarine with butter.

Firm Name Not Product Name.

So far as the use of the terms butter, margarin, and butterine in firm or corporate names is concerned, the regulation does not appear to be sound. In the first place, no food and drug control agency in the world has ever included any corporate name or any part thereof in any charge of misbranding of any article of food or drug. The corporate name is not the name of the product, especially so when the product is sold under its own distinctive name as oleomargarine is sold.

The word "margarine" is a synonym of the word "oleomargarine." If it means anything at all to a consumer, it means oleomargarine. If it does not mean oleomargarine to a consumer, it does not mean anything, for it has never been applied to any other article of food. The prohibition of its use in a firm name therefore appears to be unwarranted.

The word "butterine" certainly does not mean butter, and its use in a corporate name on a product that is plainly and conspicuously labeled "oleomargarine" would not seem to mislead anybody. Besides, the word "butterine" can even be used, according to the laws of many states, in place of the word "oleomargarine" as the name of the product. But as has been previously stated the oleomargarine industry does not want the privilege of such a use of it.

Unnecessary Regulations.

The word "butter" in a corporate name of a company that manufactures and handles butter as well as oleomargarine and that manufactured and handled butter twenty years or more before it handled oleomargarine could not be held to be deceptive. It certainly would not deceive anybody in connection with a product plainly and conspicuously labeled "oleomargarine."

The fact that there is a federal law and a law of every state in the Union, as well as city laws prohibiting the misbranding of all articles of food would appear to make the issuance of such a regulation as the one proposed by the Bureau of Internal Revenue entirely unnecessary. The unqualified prohibition of the use of any word or phrase descriptive of an ingredient used in the manufacture of oleomargarine is certainly unauthorized by law. Even the oleomargarine law itself refers to "butter" by name. It would be peculiar indeed for an administrative regulation to prohibit, without qualification, any reference to "butter" by an oleomargarine manufacturer.

The above statements are in substance what the Institute of Margarin Manufacturers submitted to the Bureau of Internal Revenue for its consideration in connection with the proposed regulation quoted above.

The dairy and butter interests simply voiced their approval without argument of all of the proposed regulations as originally drawn and asked for additional regulations that would hurt the oleomargarine industry.

The following persons were present at the hearing: E. P. Kelly, president of the Institute of Margarin Manufacturers, Columbus, O.; J. S. Abbott, secretary, Institute of Margarin Manufacturers, Washington, D. C.; B. S. Pearsall, B. S. Pearsall Butter Co., Elgin, Ill.; Geo. T. Moxley, Wm. J. Moxley, Inc., Chicago, Ill.; T. H. Eckerson, Eckerson Co., Jersey City, N. J.; N. F. O'Dea, Baltimore Butterine Co., Baltimore, Md.; J. D. Armstrong, Baltimore Butterine Co., Baltimore, Md.; H. H. Kamsler, Armour & Company, Chicago, Ill.; W. C. Kirk, Armour & Company, Chicago, Ill.; Mr. Griffith, Armour & Company, Chicago, Ill.; G. M. Lawrence, Swift & Company, Chicago, Ill.; J. M. Wadd, Wilson & Company, Chicago, Ill.; E. C. Walraven, Troco Nut Butter Co., Chicago, Ill.; C. S. Miffin, Ed. S. Vail Butterine Co., Chicago, Ill.; E. A. Stevenson, E. A. Stevenson & Co., Inc., New York, N. Y.; D. A. Blanton, Blanton Mfg. Co., St. Louis, Mo.; Wm. M. Steel, John F. Jelke Co., Chicago, Ill.; A. M. Davis, The Nucoa Co., New York, N. Y.; Howard J. Rohan, The Ohio Butterine Co., Cincinnati, Ohio; Mr. Adams, Nucoa Co.

OCT. OLEOMARGARINE OUTPUT.

Official government reports just compiled of the output of oleomargarine for the month of October, 1922, as shown by revenue stamp sales, indicate that the production for that month was 425,972 pounds colored and 15,754,360 pounds uncolored, a total of 16,180,332 pounds. This is 67,098 pounds more than the production for the preceding month and 5,316,616 pounds less than the same month a year ago. Official figures of oleomargarine production in the United States for the last 13 months are as follows:

	Pounds.
October, 1921.....	21,496,948
November	17,565,416
December	19,411,203
January, 1922	16,887,396
February	12,194,000
March	15,262,577
April	13,685,849
May	12,764,945
June	10,040,200
July	14,973,830
August	11,754,200
September	16,113,234
October	16,180,332

PEANUT AND OLIVE OIL IMPORTS.

Imports of peanuts, peanut oil and olive oil into the United States by countries during September, 1922, are reported as follows by the U. S. Department of Commerce:

Countries.	—Peanuts—			Peanut oil.
	*Olive oil, Not edible, shelled.	Lbs.	Lbs.	Gals.
France	44,991			
Greece	40,098			
Italy	454,893			
Netherlands				100
Spain	102,729			
Switzerland	3,600			
Turkey in Europe	2,054			
China			50,000	93
Hongkong	1,640		2,985	17,460
Japan	12,000		305,000	
Palestine and Syria	50			
Total	648,415	13,640	357,985	17,653

*Figures cover period from Sept. 1 to 21 under old tariff law.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Strong—Selling Pressure Limited—Crude Firm—Other Speculative Markets Have Influence—Cash Trade Moderate Proportions.

The volume of business in the cottonseed oil futures market on the New York Produce Exchange the past week was rather moderate, but the market displayed a very strong undertone, coming back easily from minor depressions and responding readily to any important commission house demand. At no time was there any pressure on the list, and with the strong conditions existing in the western lard market and in the cotton market, it was not difficult to bring about a higher range of values. During the week prices, however, covered a moderate range, but at the same time the market gave signs of a creeping bull market, ignoring the reports of a very limited cash trade daily, and the setbacks in the crude market. Early in the week crude oil came out more freely, selling at 8¼c in the southeast and valley, but there was little or no hedging pressure on the market, although refiners' purchases of crude were reported to have been liberal.

Strong Cash Lard Helps Oil.

The strong cash lard situation was a ma-

terial help to the oil market, and as lard stocks continue small there was a disposition to believe that western lard prices would hold for some time yet, and that there would be few, if any, sharp breaks in oil until possibly after the turn of the year. Cash oil and compound were firmly held, notwithstanding the falling off in demand, as refiners and compound makers were well sold ahead, and this made for little or no pressure of actual oil upon the market. After selling at 8¼c, crude rallied to 8½c in the southeast, was 8½c asked in the valley, and 8½c sales and bid in Texas, with reports current that a prominent mid-western compound factor was in the market for crude oil, and incidentally this particular interest was credited with buying March and May oil futures in the New York market.

The situation in the nearby oil deliveries is such that it makes for caution, and thereby adds strength to the oil market. The November shorts finally had to settle on 3,000 bbls. of November oil, being unable to make the balance of the deliveries, and as the same factors are understood to be the leading December shorts, the feeling in bullish quarters is that they will have more difficulty in filling their December obligations than they had in November, when they re-tendered

some 14,000 bbls. of oil taken in on October contracts. At times the December position showed relative firmness, notwithstanding deliveries of 5,300 bbls. on December contracts the first three tenderdays. Contention is made that 20,000 to 25,000 bbls. will be delivered on December contracts, but these longs say that they are prepared to take in the oil, and at the same time are not anticipating any such deliveries.

Say Higher Crude and Futures.

Sentiment as a whole was more friendly to the market, and some of the shrewdest local traders were predicting higher prices for both crude and for oil futures. It is felt that there will not be any pressure of crude oil at any time the balance of the season, and that consumption will be sufficiently large to hold the cash market for some time to come. Those anticipating lower levels are pointing to the disposition on the part of consumers to hold off and wait developments, and as November is ordinarily a month of good disappearance they feel that it is the first indication that the bulk of the holes have been filled up, and that the supply-and-demand situation will commence to exert itself in the not distant future.

Compound was quoted at from 11¼c @ 11½c, whereas a replacement value, based on 8½c crude, it was said, would be 11¼c. However, offerings were free at 11¼c, and at that level the competing basis with

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lard was somewhat better, as prime western lard at New York was quoted at 12.50 @ 12.60c, middle western 12.40 @ 12.50, and New York city lard 12½c nominal.

COTTONSEED OIL.—Market transactions:

Thursday, November 23, 1922.

	Sales.	Range High. Low.	Closing Bid. Asked.
Spot			950 a 987
Nov.			950 a 980
Dec.	1600	942 935	942 a 945
Jan.	2000	964 955	963 a 965
Feb.			972 a 985
Mch.	1600	989 975	987 a 989
Apr.	500	985 985	990 a 1002
May	4500	1001 990	1002 a 1004
June			1005 a 1012
Total sales, including switches, 10,200			
Prime Crude S. E. 825 sales.			

Friday, November 24, 1922.

	Sales.	Range High. Low.	Closing Bid. Asked.
Spot			950 a 1000
Nov.			950 a 1000
Dec.	4100	960 950	957 a 958
Jan.	3100	982 974	976 a 978
Feb.			986 a 992
Mch.	7600	1005 998	1000 a 1002
Apr.			1005 a 1010
May	5300	1019 1010	1015 a 1018
June			1020 a 1027
Total sales, including switches, 22,300			
Prime Crude S. E. 837½—850.			

Saturday, November 25, 1922.

	Sales.	Range High. Low.	Closing Bid. Asked.
Spot			950 a 975
Nov.			950 a 975
Dec.	1500	961 955	955 a 957
Jan.	200	983 983	979 a 983
Feb.			988 a 992
Mch.	3400	1007 1005	1002 a 1004
Apr.			1005 a 1015
May	2200	1025 1022	1022 a 1023
June			1020 a 1030
Total sales, including switches, 9,500			
Prime Crude S. E. 837½—850.			

Monday, November 27, 1922.

	Sales.	Range High. Low.	Closing Bid. Asked.
Spot			940 a 975
Dec.	1900	946 935	940 a 943
Jan.	800	970 960	962 a 964
Feb.			972 a 978
Mch.	4100	996 983	988 a 989
Apr.	100	1004 1004	998 a 1001
May	1200	1012 1001	1002 a 1003
June			1005 a 1020
July			1015 a 1030
Total sales, including switches, 8,500			
Prime Crude S. E. 825—850.			

Tuesday, November 28, 1922.

	Sales.	Range High. Low.	Closing Bid. Asked.
Spot			940 a 953
Dec.	2300	950 938	950 a 953
Jan.	300	968 966	966 a 969
Feb.			977 a 985
Mch.	3900	993 987	990 a 991
Apr.	100	1001 1001	997 a 1003
May	8600	1097 1001	1002 a 1005
June			1005 a 1012
July			1017 a 1025
Total sales, including switches, 17,600			
Prime Crude S. E. 825 sales.			

Wednesday, November 29, 1922.

	Sales.	Range High. Low.	Closing Bid. Asked.
Spot			960 a 1000
Dec.	200	966 965	966 a 975
Jan.	200	984 892	984 a 985
Feb.			995 a 999
Mch.	6800	1006 998	1005 a 1006
Apr.	100	1014 1014	1013 a 1016
May	9900	1022 1016	1020 a 1021
June	100	1022 1022	1025 a 1035
July			1037 a 1040
Total sales, including switches, 18,600			
Prime Crude S. E. 837½—850.			

Thursday, November 30, 1922.

Thanksgiving Day—No market

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL.—With offerings limited from first hands, and copra comparatively high, operations in cocoanut oil were limited to small, scattered lots, with the understone very steady. Considerable was heard of some reselling by western consumers while Europe was reported a good buyer of copra by Manila. At New York Ceylon type in barrels was quoted at 8½ @ 8¾c; tanks, coast, 7½ @ 7¾c; Cochín type, barrels, New York, 9 @ 9¼c; tanks, 8½c; edible, barrels, New York, 10 @ 10¼c.

SOYA BEAN OIL.—Very little interest was displayed in the market, but the Oriental market was also quite steady. Manchurian advices estimated the soya bean crop at 2,300,000 tons compared with 2,000,000 tons last year. At New York crude in barrels was quoted at 10 @ 10¼c; blown, barrels, 11 @ 11¼c; Pacific coast, tanks, 9c, and deodorized barrels, New York, nominal.

PEANUT OIL.—Domestic peanut oil continued more or less nominal owing to the limited supplies of both crude and refined available; some demand was in evidence for nearby Oriental oil, but offer-

ings were lacking, while January forward Oriental was nominally 8½c c. i. f. coast in bond. Domestic crude oil was nominal; tanks f. o. b. mills quoted at 11½ @ 12c; refined barrels, New York, 13¾ @ 14c.

CORN OIL.—A moderate demand for crude oil, and a fair inquiry for refined, was reported, but offerings of both were limited, and the undertone was firm. Crude, barrels, New York, was quoted at 10¼c; tanks, Chicago, 8½c asked. Refined, barrels, New York, 11¾ @ 12c, and cases, 11.88c.

PALM OIL.—The market was easier with demand less active, owing to the half-cent drop in tallow. Lagos, spot, New York, was quoted at 7¼c, shipment 7½c, Niger spot 7c.

PALM KERNEL OIL.—The market was quiet and steady with imported at New York quoted at 7¾ @ 7½c.

COTTON SEED OIL.—Demand limited; prime summer yellow spot, barrels, New York, 10c; bleachable, tanks, mills, 8¾ @ 8½c; crude oil, 8½c all sections.

Hull cottonseed oil, refined, 39/6; Egyptian crude oil, 36/—.

OCT. COTTON OIL EXPORTS.

Exports of cottonseed oil from the United States for the month of October, 1922, were 4,640,830 lbs., compared with 10,055,019 lbs. for the same month in 1921, according to the U. S. Department of Commerce. For the ten months ending October, 1922, exports of cottonseed oil were 51,025,518 lbs., compared to 230,330,108 lbs. for the same period of 1921.

AMERICAN COTTON OIL PROGRESS.

Reporting progress in the face of some general unfavorable conditions in the industry, the American Cotton Oil Company in its 33rd annual report sums up the situation in a statement by President Lyman N. Hine as follows:

The properties of the company continue free from mortgage or other lien and have been maintained in efficient operating condition. Ample reserves for depreciation have been taken. During the year substantial progress has been made in disposing of the dormant and discarded properties of the company, resulting in a decrease in the permanent investment account and the accumulated depreciation reserve. This policy will be continued.

The sales of the company's soaps and washing powders showed a substantial increase in volume over the previous year,

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Refiners of all Grades of

COTTONSEED OIL

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Jersey Butter Oil
Aurora, Prime Summer Yellow

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White Clover Cooking Oil
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On the New York Produce Exchange

COTTONSEED OILS Union Pure Salad Oil Union Choice Butter Oil Supreme White Butter Oil I. X. L. Cooking Oil A.C.O.Co.Choice Summer White Sun Prime Summer Yellow OTHER OILS Refined deodorized Coconut Peanut Corn	MILL PRODUCTS Cotton Linters Cottonseed Cake Cottonseed Meal Fulling and Scouring Soap	EXPORTERS WILCOX LARD Fairbank's SHORTENINGS Boar's Head Cottolene Snowwhite Fairco
REFINERS	MANUFACTURERS Fairbank's SOAPS Toilet and Laundry Gold Dust Washing Powder	

THE AMERICAN COTTON OIL COMPANY
 65 Broadway, New York Cable Address "AMCOTOIL"

and the profits from these sales were satisfactory. On the other hand, there have been heavy losses in the cotton seed crushing industry and in the cotton seed oil and compound lard business consequent upon conditions prevailing in those industries. The management is actively concerning itself with adapting the company's operations and policies to meet the existing conditions.

The consolidated balance sheet as of August, 1922, is given in the annual report as follows:

ASSETS.		
Real estate, buildings, machinery, investments, etc.—		
Balance at Aug. 31, 1921.	\$17,823,030.55	
Deductions during year.	1,303,596.82	
Balance at Aug. 31, 1922.	\$16,519,433.73	
Good will, trade marks, brands, patents, processes, etc., at formation of company	23,594,869.81	
Cash	\$2,625,588.60	
Bills and accounts receivable and advances on merchandise	3,610,734.34	
Marketable products, raw materials and supplies on hand	5,016,550.21	
Deferred charges	\$11,252,873.15	
	381,839.00	
	\$51,749,015.69	
LIABILITIES.		
Capital Stock—		
Preferred	\$10,198,600.00	
Common	20,237,100.00	
	\$30,435,700.00	
5% debenture bonds due May 31, 1931.	5,000,000.00	
Five-year 6% gold notes due Sept. 2, 1924	8,500,000.00	
	\$43,935,700.00	
Reserve for depreciation	2,663,649.93	
Accounts payable and sundries	\$601,143.29	
Interest accrued upon debenture bonds and gold notes	338,333.34	
Surplus	939,476.63	
	4,210,189.13	
	\$51,749,015.69	
COMPARISON OF BALANCE SHEET.		
	For Years 1921 and 1922.	1922.
Assets—		
Real estate, buildings, machinery, investments, etc.	\$17,823,030.55	\$16,519,433.73
Good will, brands, etc.	23,594,869.81	23,594,869.81
Cash	2,383,332.95	2,625,588.60
Bills and accounts receivable	4,391,253.76	3,610,734.34
Marketable products, etc., on hand	6,559,826.03	5,016,550.21
Deferred charges against future profits	392,435.03	381,839.00
	\$55,144,748.13	\$51,749,015.69
Liabilities—		
Capital stock, preferred.	\$10,198,600.00	\$10,198,600.00
Capital stock, common.	20,237,100.00	20,237,100.00
	\$30,435,700.00	\$30,435,700.00
Debtenture bonds	5,000,000.00	5,000,000.00
Five-year gold notes	9,000,000.00	8,500,000.00
Accounts payable	753,542.42	601,143.29
Reserves	2,912,593.09	2,663,649.93
Interest accrued upon debenture bonds and gold notes	353,333.34	338,333.34
Balance general profit and loss account	6,689,579.28	4,210,189.13
	\$55,144,748.13	\$51,749,015.69

CHEMICALS AND SOAP SUPPLIES.

(Special Letter to The National Provisioner.)
 New York, November 28, 1922—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, 3% @ 4c lb.; 98% powdered caustic soda, 4% @ 4% c lb.; 58% carbonate of soda, 2@2% c lb.

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Preserved Food Plants

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Telephone:
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Exclusive Engineers, Architects and Builders of the Chain of Packing Houses and diversified staple Food Manufacturing Plants being established by the Confederated Home Abattoirs Corporation.

Clarified palm oil, in casks of 2,000 lbs., 7½@7¾c lb.; commercial yellow olive oil, \$1.20 a gal.; olive oil foots, 9½c lb.; East Indian Cochin cocoanut oil, 13c lb., duty paid; Cochin grade cocoanut oil, domestic, 10c lb.; Ceylon grade cocoanut oil, 9@9¼c lb.

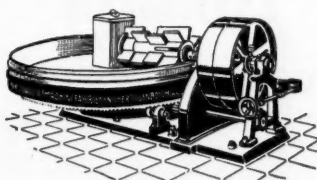
Prime summer yellow cottonseed oil, 10½@11c lb.; soya bean oil, 10½@11c lb.; domestic linseed oil, 87c gal.; corn oil, nominal, 10¼@10½c lb.; peanut oil, in bbls., New York, deodorized, 14c lb.; peanut oil, in tanks, f.o.b. mills, 12c lb.

Prime city tallow, extra, 7¾c lb.; dynamite glycerine, nominal, 17c lb.; saponified glycerine, nominal, 12¼c lb.; crude soap glycerine, nominal, 11@11¼c lb.; chemically pure glycerine, nominal, 18½c lb.; prime packers' grease, nominal, 7@7¼c lb.

COPRA AND COCOANUT OIL IMPORTS.

Imports of cocoanut meal, or copra, and oils into the United States, by countries, during September, 1922, are reported by the U. S. Department of Commerce as follows:

Countries.	Cocoanut meat, broken or copra.		783 Gals.
	150 desiccated or prepared.	530 Shredded, desiccated or prepared.	
Germany	1,765	3,194
Canada—Quebec and Ont.	1,765	34,900
Br. Col. and Yukon	16,000
Panama	107,968
Jamaica	1,880,750
Ceylon	13,000
China	3,917,600
Philippine Islands	179,200
British Oceania	2,049,307
French Oceania
Total	8,271,840	1,931,844



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LONDON

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products were rather quiet but very strong at the week-end, influenced mainly by the strong hog market and the strong cash position, with stocks small and very little pressure from packers. Commission houses, however, were good buyers. Cash trade was quiet rather than active, but hog movement was large and is expected to remain so. Foreign markets were generally firm.

Cottonseed Oil.

Cottonseed oil was quiet and strong distant positions were within a few points of the season's highs. Offerings were light, locals buying on lard strength. Cash oil demand was limited, but crude oil was strong with active buying at the 8½ cent level. Outside interest was much smaller and realizing was in evidence on all bulges. The trade was inclined to await the coming government cotton reports.

Quotations on cottonseed oil at Friday noon were: December, \$9.78@10.00; January, \$9.95@9.97; March, \$10.15@10.20; May, \$10.29@10.30; July, \$10.45@10.48.

Tallow.

Special loose, Extra, 7½c asked.

Oleo Stearine.

Sales, 10c bid; extra oleo oil, 14½c.

FRIDAY'S GENERAL MARKETS.

New York, December 1, 1922.—Spot lard at New York, prime western, \$12.80@12.90; Middle West, \$12.40@12.50; city steam, \$12.50; refined, continent, \$13.50; South American, \$13.75; Brazil kegs, \$14.75; compound, \$11.50.

Liverpool Provision Markets.

Liverpool, December 1, 1922.—(By Cable.)—Quotations today: Shoulders, square, 92s, (\$20.79); shoulders, picnics, 74s (\$16.72); hams, long cut, 96s (\$21.70); hams, American cut, 103s (\$23.28); bacon, Cumberland cut, 100s (\$22.60); bacon, short backs, 99s (\$22.37); bacon, Wiltshire, 96s (\$21.70); bellies, clear, 97s (\$21.93); Australian tallow, 39s to 42s (\$8.81@9.49); spot lard, 76s (\$17.19).

Hull Oil Market.

Hull, England, December 1, 1922.—(By Cable.)—Refined cottonseed oil, 39s 6d (\$8.82); crude cottonseed oil, 36s.

NEW YORK LARD EXPORTS.

Exports of lard from New York from November 1 to November 28, 1922, according to unofficial reports, were 37,237,504 lbs.; tallow, 118,000 lbs.; grease, 1,088,800 lbs.; and stearine, 44,800 lbs.

NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from November 1 to November 28, 1922, according to unofficial reports, were 6,981 bbls.

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending November 30, 1922, with comparisons as follows:

	Week ending Nov. 25.	Week ending Nov. 18.
Western dressed meats:		
Steers, carcasses	8,768	8,072
Cows, carcasses	724	816½
Bulls, carcasses	303	224
Veal, carcasses	11,709	13,373
Lamb, carcasses	20,467	17,456
Mutton, carcasses	8,005	8,756
Beef cuts, lbs.	91,644	148,419
Pork cuts, lbs.	1,430,720	1,453,184
Local slaughter, Federal inspection:		
Cattle	9,970	9,783
Calves	11,949	11,260
Hogs	60,283	54,178
Sheep	38,478	47,680

WM. DAVIES CO. REPORTS PROGRESS.

(Staff Correspondence of The National Provisioner.)
Montreal, Nov. 28, 1922.

New profits of the William Davies Company for the year ended September 30, 1922, were \$5,651 after meeting \$51,723 interest on bonded debt, \$190,309 interest on borrowed money and \$200,000 depreciation and after adding \$88,965 for interest and dividends received and sundry incomes.

Properties are listed at \$6,641,239, inventories at \$2,263,696, accounts and notes receivable \$1,490,204, special investments \$580,868, investments in associated companies \$512,000, and other investments \$35,986. Among the liabilities are class "A" cumulative stock \$3,226,600, class "B" \$1,536,400, bonded debt \$1,429,300, bank loans \$2,166,022, acceptances \$450,384 and accounted payable \$425,384.

President E. C. Fox in his annual statement said: "The packing industry has turned the corner, it is now convalescent and it is agreed by students of industrial conditions that the fundamental economies and financial situation is on a firmer foundation than at any time within the last three years. These general conditions apply to the packing business. It is almost impossible to turn around from a year of heavy losses into satisfactory profits—the conditions that would cause such a result would be too sudden and violent for continuous stability. We hope and expect that conditions for the coming year will again show material improvement and approach nearly to normal in operations and in earning power.

"Shareholders are being asked to ratify a bond issue (authorized \$4,000,000, of which \$2,500,000 will now be issued) against the fixed properties of the company and its subsidiaries. The proceeds of the issue are to retire the present outstanding balances of bond issue which matures in three and a half years, to liquidate current liabilities to the bank.

"With the proceeds of the bond issue in hand, your directors are in a position to consider resumption of dividends as soon as normal earning power has been established for a reasonable period of time."

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending November 25, 1922, with comparisons:

	Week ending Nov. 25.	Week ending Nov. 18.
Western dressed meats:		
Steers, carcasses	2,828	2,503
Cows, carcasses	1,478	1,895
Bulls, carcasses	40	6
Veal, carcasses	12,296	1,490
Lamb, carcasses	12,358	9,525
Mutton, carcasses	1,073	1,140
Pork, lbs.	113,126	262,972
Local slaughter:		
Cattle, carcasses	2,252	2,192
Steers, carcasses	2,455	2,594
Hogs, carcasses	21,914	20,651
Sheep, carcasses	5,028	6,741

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending November 25, 1922, with comparisons:

	Week ending Nov. 25.	Week ending Nov. 18.
Western dressed meats:		
Steers, carcasses	2,914	2,775
Cows, carcasses	497	755
Bulls, carcasses	102	292
Veal, carcasses	2,146	1,887
Lamb, carcasses	6,266	5,703
Mutton, carcasses	2,407	2,183
Pork, lbs.	352,776	408,340
Local slaughter:		
Cattle	2,202	2,194
Calves	2,204	2,435
Hogs	21,193	22,475
Sheep	5,371	5,832

RECEIPTS AT CENTERS.

SATURDAY, NOVEMBER 25, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	9,000	1,000
Kansas City	2,000	4,000	...
Omaha	400	3,000	800
St. Louis	800	4,500	200
St. Joseph	400	5,500	800
Sioux City	500	4,000	200
St. Paul	900	2,500	100
Oklahoma City	500	3,000	1,600
Fort Worth	200	1,200	...
Denver	200	400	...
Milwaukee	1,100	100	4,000
Louisville	200	1,800	100
Wichita	400	600	...
Indianapolis	200	8,000	200
Pittsburgh	100	4,000	300
Cincinnati	400	2,700	400
Buffalo	500	5,000	1,600
Cleveland	400	2,500	1,400
Nashville, Tenn.	200	1,800	...
Toronto	600	300	...

MONDAY, NOVEMBER 27, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	26,000	54,000	26,000
Kansas City	23,000	12,000	7,000
Omaha	10,000	9,000	8,500
St. Louis	5,000	15,000	1,500
St. Joseph	6,400	6,500	3,000
Sioux City	3,000	3,500	500
St. Paul	9,000	17,500	10,500
Oklahoma City	2,000	1,000	...
Fort Worth	2,500	1,400	500
Milwaukee	300	1,800	100
Denver	6,800	1,600	24,000
Louisville	2,800	1,800	100
Wichita	3,000	2,300	...
Indianapolis	800	10,000	200
Pittsburgh	1,300	11,000	2,500
Cincinnati	2,500	5,200	500
Buffalo	2,800	12,000	8,000
Cleveland	1,500	5,000	1,300
Nashville, Tenn.	1,200	1,500	...
Toronto	4,500	1,100	1,800

TUESDAY, NOVEMBER 28, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	15,000	48,000	15,000
Kansas City	12,000	16,000	7,500
Omaha	5,200	6,000	13,000
St. Louis	6,500	18,000	2,500
St. Joseph	3,500	10,000	4,000
Sioux City	1,800	5,000	200
St. Paul	4,000	16,000	1,800
Oklahoma City	2,000	1,000	...
Fort Worth	2,400	1,000	500
Milwaukee	900	5,000	400
Denver	2,800	2,000	10,000
Louisville	400	2,200	...
Wichita	300	800	...
Indianapolis	800	14,000	...
Pittsburgh	100	3,500	1,000
Cincinnati	500	4,000	500
Buffalo	200	5,500	300
Cleveland	500	3,000	1,000
Nashville, Tenn.	500	1,500	...
Toronto	1,000	3,500	500

WEDNESDAY, NOVEMBER 29, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	25,000	12,000
Kansas City	7,000	11,000	4,000
Omaha	4,500	8,500	4,500
St. Louis	5,500	12,500	1,500
St. Joseph	2,500	15,000	2,000
Sioux City	1,000	6,000	1,000
St. Paul	3,000	18,000	2,000
Oklahoma City	1,800	2,000	...
Fort Worth	4,500	1,000	800
Milwaukee	700	5,000	300
Denver	500	1,500	5,000
Indianapolis	800	12,000	...
Pittsburgh	100	3,000	300
Cincinnati	500	6,000	400
Buffalo	100	1,600	500

THURSDAY, NOVEMBER 30, 1922.

Thanksgiving Day—No market.

FRIDAY, DECEMBER 1, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	46,000	14,000
Kansas City	5,000	14,000	5,000
Omaha	5,500	10,000	3,124
St. Louis	3,000	18,000	1,500
St. Joseph	1,500	7,000	3,000
Sioux City	1,000	8,000	100
St. Paul	2,300	8,100	3,700
Oklahoma City	1,600	2,000	...
Fort Worth	4,000	5,500	1,000
Milwaukee	400	1,000	500
Denver	2,200	1,100	19,000
Indianapolis	400	15,000	400
Pittsburgh	100	12,000	500
Cincinnati	1,700	7,700	400
Buffalo	600	1,000	5,000

NEW YORK LIVESTOCK.

Following are the receipts for week ending Saturday, November 25th:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,352	7,487	12,018	18,138
New York	1,430	2,192	25,785	3,124
Central Union	5,059	1,636	405	10,784
Total for week	7,821	11,315	38,208	38,042
Previous week	9,485	11,829	37,573	47,487
Two weeks ago	8,502	7,513	35,571	35,184

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to December 1, 1922, shows exports from that country were as follows: To England, 61,083 quarters; to the Continent, 16,592 quarters; to other ports, none. Exports for the previous week were as follows: To England, 100,264 quarters; to the Continent, 2,462 quarters; to other ports, none.

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KENNETT, COLINA & CO.
Union Stock Yards, Cincinnati, Ohio

KENNETT, SPARKS & CO.
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Reference:—Any Meat Packer

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LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Union Stock Yards, November 29.

Pre-holiday trade on practically all species of livestock was an energetic and spirited affair. Sharp upturns were the rule in all branches of the trade. In beef steers the dull, unevenly lower markets of a week earlier were supplanted by unevenly higher sessions, and activity was in marked contrast with the previous week's dullness. Accumulating advances practically every session, beef steers, most of them short-feds, advanced 50 to 75c. Fat lambs, in eager demand by shippers, scored \$15.25 to that outlet, packers paying upward to \$15.15. Shippers were also a stimulating factor in the hog trade and the advance on hogs apparent at the close of last calendar week was bettered, butcher weights today reaching \$8.40, bulk of the 240 to 275-lb. averages bringing that price. Upturns in hogs amounted to 50 to 60c on lights and light butchers, packing sows and pigs reflect 50c gains.

Reduced receipts locally and in the aggregate elsewhere was the leading price stimulant. In cattle the reduced receipts were largely traceable to dwindling supplies of western grassers, offerings from the range for the first three days of the week amounting to about 8,500 head, contrasted with 18,281 for the corresponding period a week earlier. Shippers absorbed approximately 30,000 hogs during this three-day period, or about 7,000 more than corresponding three days a week earlier.

Meeting active demand, short-fed steers sold most numerously at \$8.00 to \$10.00. A meager supply was eligible to \$10.50 to \$12.50, and best matured steers, averaging 1,588 lbs. topped for their class at \$13.25. On Wednesday's sessions comparatively few steers showing evidence of corn feeding sold below \$8.00, although there were a few lots of plain, rough and, in instances, heavy kinds unsuitable for further finish which sold to killers downward to \$7.00 and below.

Beef cows and heifers advanced largely 25 to 40c, better grades of heifers showing the most gain. Most beef cows sold within a price spread of \$4.00 to \$5.50, while \$6.00 to \$7.00 absorbed the majority of native beef heifers. In instances choice light yearling heifers sold upward to \$10.50 and above, these selling in line with yearling steers of comparable finish. Some well-conditioned western cows reached \$6.00, a full load selling at \$5.35. Activity and about 15c higher prices marked canners and cutters, most canners selling around \$3.00 if healthy. Bologna bulls showed net advances of around 15c, best heavy sausage bulls today going at \$4.50. Upward price revisions in veal calves were largely 75c to \$1.00, competition by shippers and packers producing the upward price urge. Outsiders today paid upward to \$10.50 for choice handy-weight vealers, packers absorbing most of the light and medium weight descriptions at \$8.50 to \$9.00.

Active shipping demand for hogs reflected broad domestic consumption of dressed pork and many in the trade are of the opinion that recent decline when top fell to \$7.85 uncovered the season's low spot unless receipts become unusually large. Foreign demand continues comparatively broad, 12,045,000 lbs. of lard having been shipped abroad last week. Buying of cured meats on foreign account for that period amounting to 27,389,000 lbs., as contrasted with 15,520,000 lbs. a week earlier and 8,236,000 lbs. corresponding week a year ago. Average cost of hogs at Chicago last week was \$7.72, while the average cost on Monday and

Tuesday of this week was \$8.03 and \$8.13 respectively. Today most packing sows cashed within a price spread of \$7.50 to \$8.00. Underweight hogs and pigs have commanded premiums over heavier butchers and today best 140 to 160-lb. averages reached \$8.50. Pigs today cashed readily at \$8.35 to \$8.50.

Comparatively few western range lambs arrived bulk from the Rocky Mountain region being in feeder flesh. Most fat lambs today cashed at \$14.50 to \$15.00, packers, shippers and city butchers competing actively. Wool prices continued firm and marketings of clipped lambs were proportionately larger than a week earlier. Freshly shorn fed lambs today scored \$13.25 with August shorn offerings upward to \$14.00, some 90-lb. shorn lambs selling earlier in the week at \$12.50. Cull lambs reflected little price change but met activity at \$11.00 to \$11.50, mostly. Fat sheep sold off, heavy ewes declining as much as 50c. Heavy fat ewes turned mostly at \$4.50 to \$5.50. Few yearlings or aged wethers were offered, a few shorn fed yearlings turning at \$11.10 with some heavy grass yearlings at \$9.50. Finishers wanted all the feeding lambs available taking the bulk at \$13.50 to \$14.00.

KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Nov. 29.

Receipts of cattle this week, though somewhat above expectations, met a fairly active demand and good beef steers sold higher. Most other classes were fully steady and a good clearance was reported each day. The better classes of fed steers are 25 to 50c higher than a week ago. Prime short fed classes are no more than steady and prime steers are scarce. Few loads of finished steers suitable for the Christmas trade sold at \$11.00 to \$12.50, and most of the good to choice steers brought \$9.50 to \$10.50. Steers fed 90 to 120 days brought \$7.75 to \$9.50, and the few grass fat steers offered sold at \$4.75 to \$7.25.

The run of range cattle is over for this season and from now on there will be an increased supply of fed steers offered. Thus far the fed steers are showing a better quality than a year ago, and indications are that there will be a further improvement in killing quality as the season advances. "Canners" are bringing \$2.60 to \$2.85, and cutter cows \$3.00 to \$3.40, and fat cows \$3.75 to \$5.50. Short fed heifers are selling at \$4.75 to \$6.50, and the better classes \$6.75 to \$8.00. Bulls are bringing \$2.75 to \$4.50, and calves, which were 50 cents lower, sold at \$6.50 to \$8.50.

Hog prices which started up Thursday of last week continued the advance this week and prices today were 85 to 95c higher than a week ago. Receipts are liberal, but the increased movement has met an active demand, and indications are that few hogs will sell below \$8.00 at any time within the next month. The top price today was \$8.40, and the bulk of the offerings which were 190-235 pound weights, sold at \$8.15 to \$8.35. Packing sows are bringing \$7.35 to \$7.50 and pigs \$7.50 to \$8.00.

No important net change was reported in sheep and lambs this week. Receipts have been fairly liberal and the movement from Colorado feeding sections is getting under way. In the past two days the bulk of the fat lambs sold at \$13.50 to \$14.00 and most of them come from feed lots. Practically nothing is coming from the range country. Fat ewes are selling at \$6.25 to \$7.25, wethers \$7.50 to \$8.25, yearlings \$10.00 to \$12.00, and clipped lambs \$12.25 to \$12.50.

ST. LOUIS.

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Nov. 29.

Following the liberal supply of cattle last week and the generally lower prices which they induced together with the usual price depression which we experienced at Thanksgiving time, the run this week is less liberal and prices at this writing are on the upturn. Our receipts for the week ending today, total 32,000 head, the bulk of which was in the medium to fair grade. They range in price for the most part from \$6.00@8.75 with the fair killing kind selling from \$8.00@9.00. We had very few cattle that sold above \$9.50, the only sales of note being a two carlot of real good yearling steers which brought \$11.75 and another two carlot of long yearlings which brought \$11.50. The butcher cattle market rules strong but quality is lacking, especially in yearlings, a few droves have registered at \$8.00@9.00, but the plain grassers are ranging from \$3.50@7.00, butcher cows are quoted generally at \$3.75@5.00 with the best beef cows bringing \$5.50@5.75, canners and cutters \$2.60@3.50.

The hog run for the period totals 85,500 and we have experienced a gradually rising market for the entire time. At this writing, we are 50@70c over the prices of a week ago. The demand this week has been from the packers and from the order buyers and notwithstanding the fairly liberal run, all offerings have found prompt sale. Today's quotations are: Mixed and butchers \$8.45@8.55, good heavies \$8.45@8.55; roughs \$7.25@7.50; lights \$8.50@8.60; pigs \$8.50@8.65; bulk \$8.45@8.55.

A strong active trade characterizes the sheep market. Something over 9,000 were received during the period and the quality medium to fair. Most of the mutton sheep are selling at \$5.75@6.00 with the plain heavy kind \$4.00@4.50, good native lambs are bringing around \$4.00 with the medium grades \$13.00@13.75, real good lambs that could almost be classed as prime, are selling up to \$14.50 to the city butchers. The best offerings are finding a most active trading, the poorer kinds being somewhat slow.

OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Neb., Nov. 29.

Very moderate receipts for Thanksgiving week have been responsible for a marked improvement in the demand for all classes of cattle, and values have advanced 25@40c during the three days. Compared with the low time ten days ago the market is all of 50c@1.00 higher and all classes of buyers have taken hold of the cattle freely at the stronger figures. Quality has not been very good as a rule and there has been a marked scarcity of really choice long fed steers.

Choice to prime beefs of all weights are still nominally quoted at \$11.00@13.00, but good to choice steers are selling around \$9.00@10.50, fair to good grades at \$7.75@9.00, and the common to fair warmed up and short fed kinds at \$6.50@7.50 and on down. Very few western grass steers are now coming and these are largely on the feeder order. They have shown the same improvement as the fed cattle, however, and are selling largely around \$6.00@7.00. Cows and heifers are going at a spread of \$2.25@6.25, with bulk of the trading at \$3.75@4.75. Veal calves are sharply lower at \$4.00@8.50, and bulls, stags, etc., quotably unchanged at \$3.00@5.00.

There has also been considerable improvement of late in the hog market owing to the rather limited receipts and the improvement in the demand from eastern packers. Prices have advanced 75c@1.00, and much of the bearish feeling that existed in the trade earlier in the month

has disappeared. Today with only 9,500 hogs on sale, the market was 10c higher. Best light weights were \$8.15, as against \$7.45 last Wednesday, and bulk of the trading was \$7.75@8.10, compared with \$6.75@7.40 a week ago.

Under the influence of rather moderate supplies of sheep and lambs the market has shown little change of late, although the trend of values has been upward. Demand is broad and fat woolled lambs are selling at \$12.75@14.00, slipped lambs \$12.00@12.50, yearlings \$10.50@12.00, wethers \$7.50@8.75 and ewes \$3.75@7.00.

ST. JOSEPH.

(Special Letter to The National Provisioner.)
South St. Joseph, Mo., Nov. 28.

Receipts of cattle for two days this week totaled around 9,500 head, against 6,464 same period last week, and 5,584 a year ago. Supplies included a liberal showing of beef steers, mostly on the short-fed order. There was a firmer tone to the trade than was noted last week and values are quoted steady to strong for the two days. Best steers sold \$9.75@10.25, with most sales of short-feds and warmed-up kinds \$6.75@8.25. Short-fed Kansas steers sold \$7.55@8.00, and Nebraska pulpers \$7.75@8.00. The supply of butcher stock was fairly liberal and the market held a steady tone. A few odd lots of cows sold up to \$6.00, but \$3.75@4.75 took bulk of fair to good killers. Canners and cutters sold freely. Canners sold from \$2.65@3.00 and cutters up to \$3.50. Choice heifers and yearlings were scarce. Fair to good kinds sold \$7.35@8.50. Bulls steady for the period, \$3.00@4.00 taking bulk of offerings. Calves unchanged, tops going at \$7.50.

Hog receipts for two days numbered around 20,000 head, against 18,518 same period last week, and 9,761 a year ago. Despite liberal supplies, values advanced 25@30c at this point. Prices were 10@20c higher Monday, followed by a gain of 10@15c Tuesday. The top reached \$8.25 Tuesday which was only 5c under Chicago's top, and bulk of sales ranged \$8.00@8.20.

With only a moderate supply of sheep and lambs there was a firm tone to the trade and values advanced around 25c compared with last week's close. Fed lambs from local territory sold \$14.00@14.25, natives \$13.25@13.75, and Colorados \$13.50@14.00. Colorado feeders sold at \$13.00. Clipped lambs sold \$12.75@13.00. Aged stock was in very light showing. Odd lots of medium to heavy ewes sold from \$6.50 down, and no wethers or yearlings were offered.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)
South St. Paul, Minn., November 29.

The unexpected proved the rule in the cattle trade this week. Usually the cattle market Thanksgiving week is dull and lower, but receipts were light here this week and the market ruled active and higher, prices being largely strong to 25c higher today than a week ago with spots up more. Receipts for the week total about 16,000, showing a decrease of around 6,000 compared with same days last week.

Market tappers during the past week's trade were some shortfeds which had been fed around 100 days and which averaged 1,383 pounds, selling to packers at \$9.00. Other shortfeds sold in limited numbers from this price down to \$6.50 or somewhat less. Best grass-fat beefs sold up to \$7.00, with bulk of all steers and yearlings from \$6.50 down to \$5.00 or somewhat less for commonest kinds.

Best fat heifers and young cows on the heifer order found a ready outlet at strong

to 25c and occasionally 50c higher prices to packers and city butchers. Bulk of fat she stock was mostly 25c higher, selling from \$3.25 to \$4.50.

Canners and cutters sold on an active market at 15 to 25c higher prices compared with a week ago, these going largely at \$2.50 to \$3.25, only a few old "shells" down to \$2.25.

(Continued on page 43.)

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, November 25, 1922, are reported by The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	8,439	10,200	13,271
Swift & Co.	8,294	4,900	16,481
Morris & Co.	8,063	23,100	9,478
Wilson & Co.	8,238	18,200	7,538
Anglo-Amer. Prov. Co.	3,270	4,900
G. H. Hammond Co.	4,361	9,400
Libby, McNeill & Libby.	3,877
Breunann Packing Co.	6,500 hogs;	Miller & Hart,	7,700 hogs;
Independent Packing Co.	9,900 hogs;	Boyd, Latham & Co.	10,000 hogs;
Western Packing & Provision Co.	16,600 hogs;	Roberts & Onke,	7,900 hogs;
others,	20,900 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,966	1,346	10,064	3,301
Cudahy Pkg. Co.	4,387	1,183	10,697	3,929
Fowler Pkg. Co.	1,315	224
Morris & Co.	5,174	1,761	11,713	2,314
Swift & Co.	6,232	1,745	15,089	5,217
Wilson & Co.	5,196	765	13,421	2,409
Local butchers	791	113	812	27

ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,189	10,445	2,896
Swift & Co.	4,807	9,530	2,731
Morris & Co.	1,717	164
St. Louis Dressed Bt. Co.	1,161
Independent Pkg. Co.	759	6,280	188
East Side Pkg. Co.	466	123
Hell Pkg. Co.	44	292
American Pkg. Co.	326	1,200
Krey Pkg. Co.	159	1,517
Sartorius Provn'g Co.	11	648
Sieloff Pkg. Co.	104	1,781	47
Butchers	17,741	36,806	2,280

OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,196	9,822	4,267
Swift & Co.	2,702	486	9,807
Cudahy Packing Co.	5,170	12,994	6,828
Armour & Co.	3,607	10,092	9,100
Dold Packing Co.	939	5,424
Wilson Packing Co.	596
Lincoln Packing Co.	305
Sinclair Packing Co.	74
Midwest Packing Co.	84
Swartz & Co.	5,039
J. W. Murphy.	23,396
Others	36,557

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,634	75	11,397	3,482
Armour & Co.	2,325	49	11,650	2,705
Swift & Co.	1,010	22	525
Sacks Bros. Pkg. Co.	51	44
Smith Bros. Pkg. Co.	34	28	1
Local butchers	63	56
Eastern packers	24	1	7,983

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,702	486	11,650	2,705
Hammond Pkg. Co.	2,121	507	11,862	1,591
Morris & Co.	2,461	938	14,032	1,149
Hertz & Rifkin.	228	111
King, R. J.	4,478	724	4,590	2,729
Others

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	7,576	6,290	39,180	8,227
Armour & Co.	4,659	4,231	26,505	5,924
Katz & Horn Pk. Co.	239	91
Hertz & Rifkin.	228	111
King, R. J.	48	33
Others	931	126	20,110	872

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Son Co.	520	112	3,563	306
Kroger Groc. & Bak. Co.	383	45	717
C. A. Freund.	131	78	275
Gus Juengling	167	56	29
J. F. Schroth Pkg. Co.	20	3,080
H. H. Meyer Pkg. Co.	43	2,565
J. Hilberg & Sons.	171	15	60
W. G. Behn's Sons.	173	74
Peoples Pkg. Co.	196	113
J. Bauer Sons.	75	5
A. Sander Pkg. Co.	2,006
J. Vogel & Son.	956
J. Hoffman's Sons Co.	595
Lohrey Pkg. Co.	179
Ideal Pkg. Co.	852
Sam Gall	509
J. Schlacter's Sons	77
Ehrhart & Son.	31

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,435	388	31,810	762
Moore	6,126
Indpls. Abattoir Co.	1,111	31	3,255
Armour & Co.	342	38	3,065	21
Hilgemeier Bros.	3	3,985
Brown Bros.	172	49	76	21
Schuster Pkg. Co.	98	27	536	12
Riverview Pkg. Co.	38	9
Ind. Prov. Co.	40	398
Meier Pkg. Co.	319
Worm & Co.	109	245
Eastern buyers	2,221	2,650	21,723	987
Miscellaneous	733	264	236	146

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,060	419	6,583	131
Wilson & Co.	2,186	520	6,201	80
Other butchers	53	14	459

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,188	623	6,155	261
Dold Pkg. Co.	154	22	6,495	10
Local butchers	88	6

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,085	1,794	1,506
Colo. Pkg. & Prov. Co.	774	90	2,159	1,252
Blayne Murphy Co.	279	1,106
Miscellaneous	557	100	1,191

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending November 25, 1922, with comparisons:

	Cattle.	Week ending Nov. 25.	Previous week.
Chicago	42,142	39,478
Kansas City	28,061	26,083
Omaha	55,181	41,917
St. Louis	33,694	38,351
St. Joseph	6,142	7,201
Oklahoma City	4,200	12,785
Indianapolis	6,264	5,914
Wichita	1,330	1,092
Cincinnati	2,826
Denver	2,695	2,845

Hogs.

	Week ending Nov. 25.	Previous week.
Chicago	170,600	189,400
Kansas City	67,796	55,862
Omaha	33,636	32,466
St. Louis	68,789	75,357
St. Joseph	31,565	20,297
Oklahoma City	47,025
Indianapolis	13,243	5,893
Wichita	70,450	10,580
Cincinnati	12,650	11,384
Denver	16,010
Milwaukee	6,250	5,758
Milwaukee	5,753

Sheep.

	Week ending Nov. 25.	Previous week.
Chicago	46,788	45,454
Kansas City	17,197	15,442
Omaha	53,557	46,715
St. Louis	8,721	9,750
St. Joseph	6,187	5,681
Oklahoma City	10,503
Indianapolis	1,949	1,593
Wichita	271	377
Denver	4,751
Cincinnati	2,758	1,022

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, Nov. 25, 1922:

CATTLE.

	Week ending Nov. 25.	Previous week.	Cor. week, 1921.
Chicago	42,142	39,478	30,120
Kansas City	35,198	34,876	17,594
Omaha	15,113	20,662	11,662
East St. Louis	16,447	17,468	5,807
St. Joseph	9,102	9,295	4,851
St. Louis	5,798	6,056	3,183
Cudahy	792	830	533
Ottumwa	9,802
Philadelphia	2,194	1,871
Indianapolis	2,587	2,698	1,466
Poston	2,252	2,192
New York and Jersey City	2,202	9,783	9,063
Oklahoma City	5,252	5,031	3,276

HOGS.

	Week ending Nov. 25.	Previous week.	Cor. week, 1921.
Chicago	107,000	189,400	106,173
Kansas City	67,796	55,060	25,328
Omaha	50,880	36,002	24,485
East St. Louis	52,023	46,138	36,452
St. Joseph	50,393	42,592	31,073
St. Louis	23,992	12,468	10,333
Cudahy	28,052	22,449	17,015
Cedar Rapids	12,300	12,200	6,400
Ottumwa	17,534	15,876	2,118
South St. Paul	64,300	55,500	31,519
Fort Worth	5,300	10,100	4,400
Philadelphia	22,475	21,479
Indianapolis	42,285	40,573	24,259
Boston	21,914	20,651
New York and Jersey City	21,193	54,178	31,599
Oklahoma City	13,243	9,893	4,749
Milwaukee	15,800	11,300	20,700
Cincinnati	44,900	17,100	2,500

SHEEP.

	Week ending Nov. 25.	Previous week.	Cor. week, 1921.
Chicago	46,788	45,454	42,531
Kansas City	17,197	15,765	10,854
Omaha	30,894	23,462	20,373
East St. Louis	7,000	7,402	3,519
St. Joseph	11,229	9,503	8,174
St. Louis	6,187	6,060	6,310
Cudahy	233	301	269
Cedar Rapids
Philadelphia	5,892	7,696
Indianapolis	638	482	162
Boston	5,028	6,741
New York and Jersey City	5,371	47,680	33,028
Oklahoma City	211	154	218

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—The period of lassitude in packer hides has reached approximately four weeks. Buyers estimate killers are carrying rather large unsold stocks and think prices should be commensurately lower. Killers admit slight easiness is current, but decline to talk lower than last sales until real prospective business of some size is in sight. Natives quoted 22½¢ asked; bids around 20¢ tentatively made. Texas and butts, 20½¢ asked; Colorado, 19½¢; branded cows, 15½¢@15¼¢; heavy cows, 19¢ bid, 20½¢ asked; lights, 17 17½¢ nominal; nat. bulls, 16½¢@17¢.

COUNTRY HIDES.—The easier situation is manifest in slightly increased offerings and some trading at lower levels. Several cars of local buff weights moved at 13¢ in trading today. About five thousand were reported involved. Demand for extremes is latent as most tanners feel that in view of the weakness in other descriptions, values on extremes will be sharply lower. Offerings of local extremes of good quality are noted in all quarters at 15¢ and buyers feel that prices will sag to 14¢ before long and naturally they are waiting to take advantage of such prices. The heavy end of the list appears stagnant. The situation in the outside markets is also easier, sales of several cars of all weight seasonable stock being reported today as low as 12½¢ delivered basis. Brokers report numerous offerings in some instances while others report no efforts being made on the part of dealers to sell. Certain of the traders are of the opinion the present depression has been overdone and they are speculating on the future. Other dealers entertain the same opinion but at the same time are busy collecting what bargain lots of hides they can to add to their relatively small holdings. Heavy steers are quoted about 14¢@15¢ nominal; heavy cows and butts 13¢ paid as noted above; some still ask more money. Extremes quoted at 15¢ asked locally; Ohio are held at 15¢@15½¢; buyers believe prices will sag to a 14¢ level in the very near future. Branded country hides quoted at 11¢@12¢ flat basis; country packers at 14¢@15¢; bulls quoted about 11¢@11½¢; country packers at 14¢@15¢ asked; glues at 8¢@8½¢.

NORTHWESTERN HIDES.—No business is reported as transpiring in the Twin Cities markets. Buyers talk quite low on offerings and sellers are not inclined to trade at the moment. All weight hides recently sold at 13¢ and further offerings are reported from surrounding territory with bids at 12½¢ delivered basis from buyers. Heavy hides quoted at 13¢@13½¢ asked and lights at 14¢@15¢ nominal with the outside usually asked. Buyers are not very much interested. Bulls quoted 11¢@11½¢; kipskins quoted at 14¢@15¢; calfskins at 15¢@16¢ nominal and horse hides are quoted about \$4.50@5.00 asked.

CALFSKINS.—A little business transpired this week, two cars of local first salted city skins selling one day at the unchanged price of 18¢. Some collectors report bids at that price for further lots and brokers state they find it utterly impossible to stir up any additional interest. Tanners for the most part are well covered and even though they consider prevailing prices close to bottom levels, are uninterested in taking on any further lots, fearing that further recessions are likely. Packers continue to ask former prices. Outside skins quoted quiet at 15¢@17½¢ and country skins down to 12½¢ as to age and sections. Deacons, 90¢@1.00 last paid; kipskins, 17½¢ nominal for cities; others, 12¢@17¢.

DRY AND HORSE HIDES.—Western all weights show no change, being quoted at

19¢ nominal; Western heavy average rendered horse hides are considered top at \$5.25, though sellers continue to talk \$5.75. Mixed city and country hides range at \$4.75@5.00 paid and country run is quiet at \$4.00@4.50.

SHEEP AND HOG SKINS.—Packer sheep and lamb skins are quiet at \$2.75@2.82½¢ last paid. Small packer stock sold at \$2.50@2.55 this week. Shearlings are unchanged at \$1.10@1.20 range paid; dry pelts, 25¢@28¢; pickled skins, \$5.25@6.25 dozen.

New York.

PACKER HIDES.—No trade transpiring in city slaughter stock. Sellers are waiting for something to develop in the West in order to establish a trading basis. Natives are offered at 22¢ and bids are close to 20¢, butts quoted about 20¢ and Colorado 19¢ asked; cows 16¢ last paid.

SMALL PACKER HIDES.—The undertone to the eastern small packer hide situation is weak with but few sales noted from time to time. Not much stock is pressing on the market. Holdings are considered amply large in the aggregate. A couple of cars of small packer cows, current kill sold at 16¢. A small car of native steers moved at 21¢ for the heavies. All weight steers are quoted about 19¢@20¢ nominal.

COUNTRY HIDES.—Northern southern extremes grub and tick free are offered in Boston market at 13½¢ and buyers evince no interest. Pennsylvania extremes were reported sold at 15¢ but generally believed to be an older transaction coming to light. Ohio shippers ask 15¢@15½¢ for extremes and decline to consider less. Wisconsin extreme are offered as low as 14¢ without exciting much interest. Western extremes range at 14½¢@15¢ asked. Buff weights are salable at 13¢@13½¢ for most sections and generally held at 14¢ and better.

CALFSKINS.—New York city skins remain quiet with last sales in some volume at \$1.40@2.10@3.00. Kip quoted \$3.75@4.75. Holdings are still ample and demand nil. Outside skins are dull and entirely nominal at \$1.10@1.30 range on lights. Untrimmed calfskins quoted variously at 16¢@18¢ for descriptions.

CANADIAN CATTLE MARKETS.

Sales of cattle and calves at chief Canadian centers with top prices for selects, compared to the same time a week ago and a year ago are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending November 23, 1922:

CATTLE.						
Sales			Top price good steers (1,000-1,200 lbs.)			
Week ending	Same Week	Week ending	Week ending	Same Week	Week ending	Week ending
Nov. 23, 1921.	Nov. 16, 1921.	Nov. 23, 1921.	Nov. 23, 1921.	Nov. 16, 1921.	Nov. 23, 1921.	Nov. 16, 1921.
Toronto (U. S. Y.)	7,968	9,277	7,952	\$6.25	\$7.50	\$6.60
Montreal (Pt. St. Chs.)	1,040	676	976	5.00	5.75	5.00
Montreal (E. End)	1,162	1,177	1,134	5.00	5.75	5.00
Winnipeg	12,817	6,499	14,978	5.00	5.25	4.50
Calgary	1,954	2,639	3,929	4.25	4.25	4.25
Edmonton	3,347	966	3,229	5.00	4.50	4.50
Prince Albert
Moose Jaw
Tot. cattle	28,288	22,234	32,198			
CALVES.						
Sales			Top price good calves			
Week ending	Same Week	Week ending	Week ending	Same Week	Week ending	Week ending
Nov. 23, 1921.	Nov. 16, 1921.	Nov. 23, 1921.	Nov. 23, 1921.	Nov. 16, 1921.	Nov. 23, 1921.	Nov. 16, 1921.
Toronto (U. S. Y.)	1,077	1,168	1,079	\$12.00	\$11.00	\$11.50
Montreal (Pt. St. Chs.)	636	446	857	10.00	10.00	12.00
Montreal (E. End)	1,035	818	1,002	10.00	10.00	12.00
Winnipeg	1,978	630	1,922	5.00	6.00	5.00
Calgary	518	329	508	3.75	4.00	3.75
Edmonton	474	189	404	3.25	4.00	3.25
Prince Albert
Moose Jaw
Tot. calves	5,718	3,580	5,772			

ST. PAUL LIVESTOCK MARKETS.

(Continued from page 42.)

Prices of veal calves declined on closing days of last week, but part of the loss was regained on opening days this week with best lights today selling largely at \$7.00 to \$7.75, the average cost around \$7.25. Seconds or culls sold largely at \$4.00 to \$5.00, the average cost around \$4.50. Wiener calves brought \$2.25 to \$3.00.

Hog receipts have dropped off slightly compared with last week's heavy marketings, the total this week being about 54,000, against 59,000 a week ago, and 49,000 a year ago. The hog market is displaying a comparatively healthy undertone under the influence of a broad demand on the part of packers and order buyers combined with the comparatively good quality of current receipts, bulk of which consists of hogs of weights and finish most desirable to meet present demands. Most of the butcher and bacon hogs sold today at \$8.00 to \$8.10, showing a gain of about 50¢ compared with a week ago with packing sows largely \$7.25 to \$7.50 or about 25 to 50¢ higher. Bulk of the pigs sold at \$8.25, showing an advance of about 50¢ for the week.

Fat lambs are 25¢ or more higher than a week ago, bulk selling at \$13.75 with several loads at \$14.00, heavies mostly \$11.00, culls \$9.00 to \$9.50. Heavy fat ewes are selling mostly at \$4.50 and light and medium weights \$6.25 to \$6.50 or fully 50¢ lower for the week.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, Dec. 2, 1922.—Quotations on hides at Chicago for the week ending Dec. 2, 1922, with comparisons, are as follows:

PACKER HIDES.				
	Week ending Dec. 2, '22.	Week ending Nov. 25, '22.	Cor. week, 1921.	
Spread native steers	25 @26	25 @26	17½ @18c	
Heavy native steers	22 @23c	22 @23c	15½ @16c	
Heavy Texas steers	20 @21c	20 @21c	15 @15½c	
Heavy butts branded	20 @21c	20 @21c	15 @15½c	
Heavy Colorado steers	19 @20c	19 @20c	14 @14½c	
Ex-light Texas steers	16 @16½c	16 @16½c	11 @12c	
Branded cows	16 @16½c	16 @16½c	11 @12c	
Heavy native cows	20 @21c	20 @21c	14 @14½c	
Light native cows	17 @18½c	17 @18½c	13 @13c	
Native bulls	16 @17c	16 @17c	8 @9c	
Branded bulls	14 @14½c	14 @14½c	7 @8c	
Calfskins	21 @22c	21 @22c	18 @19c	
Kip	19 @20c	19 @20c	16 @17c	
Slunks, regular	\$1.05@1.10	\$1.05@1.10	\$1.10@1.15	
Slunks, hairless	45 @90c	45 @90c	35 @70c	
Light native butts, Colorado and Texas steers 1c per lb. less than heavies.				
CITY AND SMALL PACKERS.				
	Week ending Dec. 2, '22.	Week ending Nov. 25, '22.	Cor. week, 1921.	
Natives, all weights	16½ @18c	16½ @18c	11½ @12c	
Bulls, natives	15 @15½c	15 @15½c	6 @7c	
Branded hides	14 @15c	15 @16c	7 @8c	
Calfskins	18 @19c	19 @20c	19 @20c	
Kip	17 @18c	18 @19c	15 @16c	
Light calf	\$1.20@1.30	\$1.20@1.30	\$1.25@1.30	
Slunks, regular	\$0.90@1.00	\$0.90@1.00	\$0.90@1.00	
Slunks, hairless	35 @70c	35 @70c	30 @60c	

COUNTRY HIDES.				
	Week ending Dec. 2, '22.	Week ending Nov. 25, '22.	Cor. week, 1921.	
Heavy steers	14 @15c	13 @15½c	9 9½c	
Heavy cows	13 @13½c	14 @14½c	8 @9c	
Butts	13 @14c	14 @14½c	8 @9c	
Extremes	14½ @15c	15 @15½c	11 @12c	
Bulls	11½ @12c	12 @12½c	6 5½c	
Branded	12 @12c	12 @13c	8 @9c	
Calfskins	14 @15c	15 @16c	14 @15c	
Kip	14 @15c	14 @15c	12 @13c	
Light calf	\$1.10@1.20	\$1.10@1.20	\$1.15@1.25	
Deacons	\$0.90@1.00	\$0.90@1.00	\$0.95@1.05	
Slunks, regular	50 @60c	50 @60c	60 @70c	
Slunks, hairless	25 @30c	25 @30c	30 @35c	
Horsehides	\$4.50@5.00	\$4.50@5.00	\$3.00@3.50	
Hogskins	15 @20c	15 @20c	15 @20c	
Prices quoted are f. o. b. Chicago or Chicago freight equalized, for straight carloads or more to tanners. Dealers' price range ½¢@2¢ per lb. less. Recent trades limited. Quotations on all hides and skins nominal.				

Are you taking advantage of the service available on the "Practical Points for the Trade" page? Refer all questions on any feature of packinghouse practice to this department.

ICE AND REFRIGERATION

ICE NOTES.

E. L. Macabee, Hayward, Cal., is planning to erect a new ice and cold storage plant.

The Crown City Ice Co., Pasadena, Cal., has been incorporated with a capital of \$50,000.

W. E. Sheurer and others, Taylorsville, Ill., are going to establish a new ice plant at Duncan, Okla.

The Yoland Ice and Fuel Co., 818 North California street, Stockton, Cal., will shortly erect a new plant.

The Commercial Ice and Fuel Co., Alton, Ill., is planning to construct a new ice plant to cost about \$30,000.

The Central Texas Ice & Light Co., with its main plant at Marlin, Tex., has been sold to a New York syndicate.

Louis Newhof, 401 South Pearl street, Albany, N. Y., is going to install a new cold storage plant as part of his packing plant.

The Consumers Light & Power Co., Ardmore, Okla., is planning the construction of a cold storage plant to cost about \$100,000.

The Peoples Ice Co., of Wichita Falls, Tex., has bought a site and will erect a new plant at Burkburnett, Tex., to cost about \$40,000.

The Rainbow Ice Co., 5810 South Halsted street, Chicago, has been incorporated by Joseph Krueger and Oscar A. Stoffels and others.

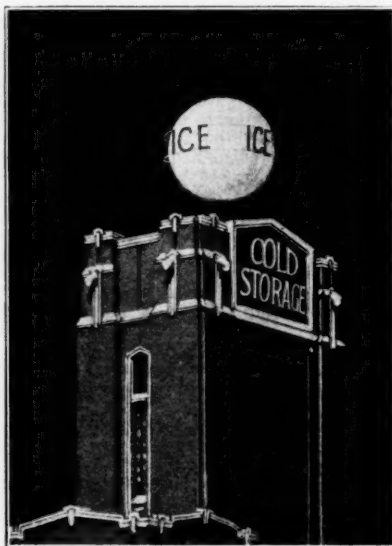
The Caddo Ice, Light and Power Co., Caddo, Tex., has been incorporated with a capital of \$30,000 by Peter and S. T. Swenson and O. C. Goodwin.

The Hammond Car Icing Co., Kansas City, Mo., has been incorporated with a capital of \$100,000 by J. R. and L. L. Hammond and J. J. Clark.

The Princess Anne Ice Co., Princess Anne, Md., has been incorporated with a capital of \$200,000 by Wilmer O. Langford, Sr., Wilmer O. Longford, Jr., and Roland L. Stacey.

KANSAS CITY STORAGE PLANT.

With the opening of the new Kansas City Cold Storage Company's plant on November 23, 30,000,000 pounds were added to the cold storage facilities now available to Kansas City produce men.



UNIQUE ELECTRIC SIGN ON DOME OF NEW KANSAS CITY COLD STORAGE PLANT.

The new plant has a most strategic location, being so close to the produce and business centers of the city that, as a certain local shipper remarked, a golf ball could be driven to either center from the roof of the big institution. The site was chosen with an aim to secure the best in shipping facilities, but by a strange coincidence, after the plans were made

the city decided to use the open space in front of the warehouse for a plaza from which Kansas City's new traffic way will start.

Thus the plant will have a combination of railway and trucking facilities hard to surpass, being located not merely at the head of this city's main traffic artery, but also on the tracks of the Kansas City Southern, which can set from 10 to 30 cars at a time on the warehouse's own tracks, and which provides a service admirably adapted to a cold storage plant of this size.

The building itself is six floors above ground, and two below; with frontage on two public streets, one private roadway, and the K. C. Southern tracks. It is surmounted with a unique dome, topped with a gigantic frosted globe which will revolve and at night add illumination.

The institution is equipped with the very latest in refrigerating features, including a Moore ventilating system, a complete ice plant, and an ice storage room capable of caring for 11,000 tons of ice. The ice plant is equipped with crushers and overhead conveyor systems, which make possible the immediate icing of cars set on this plant's own tracks, and expedite shipments.

In cubic capacity the new plant takes rank with the largest, having 2,000,000 cubic feet available for storage. This is divided into four large rooms on each of the upper floors, where temperatures ranging from 20 degrees below zero to 60 degrees above can be maintained.

Power for freezing, ice making, etc., is obtained from the company's own power room where four large motors operate compressors of the latest type and insure not only the maintenance of constant temperatures, but against interruptions of service.

The officers of this company are: President, H. E. Poronto; general manager, E. M. Dodds; superintendent, H. L. Trask; general agent, F. H. Richardson.

MATTER WITH PACKING BUSINESS.

(Continued from page 21.)

selling the buyers to pay "cost plus" in both cases.

It has always been my contention that the packer should give more heed to the economic needs of the producer than to the consumer. This is because of the fact that the producer has no means of "hedging" or recouping, and is solely dependent upon the price he obtains for his stock. On the other hand the consumer has several methods of meeting increased costs, although it will be shown that lower prices to the consumer will follow the adoption of more intelligent distribution.

That is the second phase of the patient's illness; he can neither set the price he pays for livestock, nor the price at which his product must be sold.

Producer and Worker Should Be Protected

By means of various sorts of weapons our wholesale prices have been beaten down and down until we are at or below the pre-war level. The price paid to the producer has had its period of readjustment, and should certainly not be further depressed. Our costs of operation—labor, material, refrigeration, equipment, transportation—are still far above the pre-war basis. Moreover, we need never hope for a reduction of the overhead on wartime investments. Those costs are fixed for all time.

Our workers—both male and female—are entitled to wages commensurate with their skill. Men who have spent a lifetime in acquiring skill in wielding their knives should be well compensated. Their

Cold Storage Insulation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

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West of 22nd St.

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Freezer and Cooler Rooms for the Meat and Provision Trade

Specialists in CORK INSULATION Details and Specifications on request

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"Sprarite" Brine nozzles insure better distribution, uniform spray, and uninterrupted service—For these reasons they have been adopted as standard by most of the leading packers employing the Brine Spray System.

Write for Bulletin No. 5

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PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

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is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Booklet.

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SPECIFY BOWER BRAND ANHYDROUS AMMONIA which may be obtained from the following:

Atlanta—M. & M. Warehouse Co.
Baltimore—Wernig Moving, Hauling & Storage Co., Frank R. Small, 619 Equitable Bldg.
Boston—G. W. Goerner, 40 Central St.
Buffalo—Central Supply Co.; Keystone Warehouse Co.
Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.
El Paso—R. E. Huthstainer, 615 Mills Bldg.
Jacksonville—Jacksonville Warehouse & Distributing Co.

Los Angeles—Maillard & Schmiedell.
Mexico, D. F.—F. Bezaury, Jr., 7 a de Colima 225 B.
New York—Roessler & Hasslacher Chemical Co., 709 8th Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis & Co., Inc., 638 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Philadelphia—Henry Bower Chemical Mfg. Co.

Pittsburgh—Pennsylvania Transfer Co.; Pennsylvania Brewers Supply Co., 158 10th St.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Warehouse & Distributing Co., 1 Mt. Hope St.
Savannah—Savannah Brokerage Co.
San Francisco—Maillard & Schmiedell.
Seattle—Maillard & Schmiedell.
Toledo—Moreton Truck Co.; G. H. Weddle & Co., 1932 Canton St.
Washington—Littlefield, Alvord & Co.

contentment and happiness are factors in the success of our business.

Moreover, there are many jobs in the packing business that are unattractive by reason of the conditions under which they are performed. Pickle cellars, hide cellars, fertilizers, are all places avoided by workers. Let us determine to keep our workers well paid to the end that our organizations may be kept intact.

A Real Source of Trouble.

The next contributing factor to be analyzed is that of the retailer. Here, in my opinion, is the cause of a large share of our troubles. By patronizing non-inspected establishments dealing in all sorts of low-grade meats many retailers get their stuff at low prices and then use this as a club to beat down the prices of those concerns which take pride in turning out high-grade stuff processed under modern sanitary conditions.

This is not a condemnation of all plants operating without Federal inspection, for many of these are scrupulously clean and maintain the most rigid inspection of their products.

With prices up and quality down it is scarcely to be wondered that consumers turn to substitutes. Neither may we expect them to return to normal consumption until there are radical changes made in the whole scheme of retailing.

The Remedies Suggested.

Let me now detail my series of remedies for the correction of our ills:

First. Let the buying of livestock be handled with full consideration of the possible sale of the meat. Give the producer the highest possible price that can be paid. Determine this price from the prices that may be realized, and not on some speculative dream of paper profits or things that may have happened in the past.

Second. Insist upon the producers cleaning up their herds and upon hard finishing of hogs. Let the penalty be a drive to force the cleanup, with the alternative of buying subject to post-mortem.

Third. Stop direct buying and let all stock come to the markets. Then make a drive on bad practices which we all know are found in every public market. Let me be specific:

a. Stuffing the stock with unnecessary feed and water and frequently using salt solution to create thirst. Stop these practices.

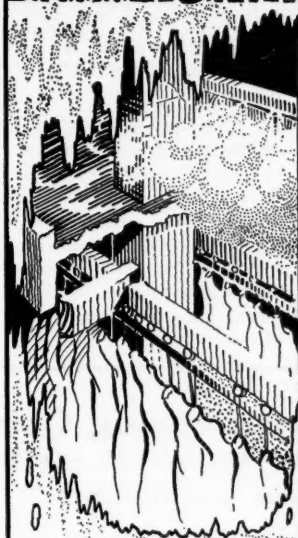
b. Clean out the unscrupulous speculators. Let the producer get this price.

c. Stop the stealing of stock and the substitution of inferior stuff.

d. Stop the clubbing and mishandling which costs us millions of dollars in bruised meats.

Fourth. Organize a movement to force every slaughterer under rigid inspection. Let the standard be that of the Federal

BRINE SPRAY REFRIGERATION



WEBSTER BRINE SPRAY SYSTEMS

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World's Largest Abattoirs

WHY?

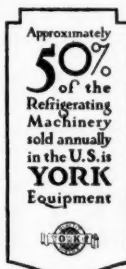
Beef is perfectly chilled to the bone in 36 hrs., with brine at 28 to 31° F. Carcasses take a superior bloom and set and rib out without slipping of flanks. Hogs chilled dry and firm ready to cut in 20 hrs., with brine at 22 to 25° F. Coolers down to 29° F. next morning, permitting a round trip every day.

Vigorous air circulation is the answer

Webster Sprays as we apply them produce the results. We use no fans or complex equipment—simplicity is a feature. Complete brine spray systems installed for every service.

Send for Literature.

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Evidence of Merit

NO COMPANY can establish a record of selling approximately fifty per cent of all the refrigerating machinery sold annually in the United States unless there is merit in the product—merit of the kind that wins new customers and retains the confidence of the old ones.

Fair dealing, prompt service, furnishing apparatus that will fulfill the guarantees and by charging prices consistent with the quality of the product, all have helped to increase the sales of York Machinery and Apparatus.

Our thirty-six years of experience in building Ice Making and Refrigerating Machinery of recognized worth, has enabled us to help others solve their refrigeration problems—we may be able to help you.

YORK MANUFACTURING COMPANY
Ice Making and Refrigerating Machinery Exclusively
YORK PENNA.

government. This will stop the flood of cheap meat of questionable quality.

Fifth. Stop the practice of letting a bunch of brokers dictate your prices. Under present conditions one sale of a small lot stampedes the whole fraternity. Let THE NATIONAL PROVISIONER quote bona fide sales and be responsible for their accuracy.

Suggestions to Retailers.

Sixth. Call on the retailers to set their house in order. Let me again be specific:

a. Let them handle only meats produced or processed under rigid inspection.

b. Have each retailer display a sign stating that he handles only meat products that have been prepared under Federal inspection.

c. Have them arrange for periodical inspection to determine their sanitation, and offer a premium for the one receiving the highest mark.

d. Urge them to hold their operating costs down and to give the consumer the benefit of this.

As a Last Resort.

Seventh. This may be termed the "prescription" of last resort. Let the packers retail their own products if the retailers will not consent to co-operate with them. Some will argue that this is impossible, but I say it is not.

Some packers are retailing their entire output and they have not passed a single dividend. Others both retail and wholesale. Moreover, the wholesaling packer has as much right to retail as have those retailers who wholesale their surplus.

With his own retail outlet, any packer may reach the consumer at a reasonable price and absolutely insure the quality of the meat. Moreover, he can thus protect the producer by affording him some degree of stability in prices. I predict that the retailers will force this issue sooner or later and I, for one, would welcome the opportunity to show the world what could be done in that direction.

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

Canned Goods Rates.—No. 14430. Armour & Co., Chicago, Ill., vs. Director General, as agent. Unjust and unreasonable rates on one carload of canned tomatoes from Russellville, Tenn., to Columbia, S. C., because full fifth class rate of 51½¢ exceeded 40¢. Asks reparation.

Eastern Rates on Livestock.—No. 14434. Western Stock Yards Co. et al., New York City, vs. New York Central. Complainant seeks an order requiring defendant to amend its tariffs authorizing an allowance to the Western Stock Yards Co. of \$9.75 per car on all cars of livestock delivered at the Fortieth Street Stock Yards in care of the Western Stock Yards Co. and reparation.

PERISHABLE FREIGHT DOCKET.

The subjects listed below will be given consideration by the National Perishable Freight Committee at hearing to be held at committee headquarters, room 1404, Pontiac building, 542 South Dearborn street, Chicago, Ill., on Thursday, December 14, 1922, commencing at 10 a. m.

Shippers desirous of presenting their views on any of the subjects may appear

before the committee or communicate with the chairman prior to the date mentioned.

Subject No. 711: †Charge for ice supplied to cars detained at destination when moving under provisions of Rule No. 630. No. 738: †Charge for ice at Kansas City, Mo. No. 743: *Allowance for weight of preservatives shipped with fruits and vegetables. No. 745: †Charge for ice at Howell, Ind. No. 746: †Elimination of the Algoma Central & Hudson Bay Railway Co. from perishable protective tariff No. 1. No. 753: *Extension of time limit on cars delayed by shipper at loading station. No. 756: †Colorado groupings. No. 757: †Cancellation of through stated refrigeration charges locally between points on the New York, New Haven & Hartford Railroad Co. and locally between points on the Central New England Railway Co. Also between points on the N. Y. N. H. & H. and C. N. E. No. 759: †Refusal of less than carload perishable when temperature is 5 degrees below zero or lower. No. 767: *†Charge for ice in New England territory.

*Docketed by shipper.
†Docketed by carrier.

URUGUAY CATTLE SLAUGHTERS.

The number of cattle slaughtered in and exported alive from Uruguay in 1913, 1919-1921, are reported officially as follows:

Cattle.	1913	1919.	1920.	1921.
Supply for Monte-				
video	143,547	152,377	162,504	191,938
Supply for remainder				
of Uruguay	109,518	96,983	102,653	125,483
Killed by packing				
houses	132,650	663,450	392,601	275,667
Killed at salting				
houses	253,600	88,675	86,375	87,707
Supply for factories	81,100	56,835	15,593	15,859
Exported alive	87,916	60,847	59,851	28,283
Total	808,371	1,119,217	819,577	725,907

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Designers and Builders

*Combination Rendering and Drying Machines

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Rendering Tanks

Special Tanks

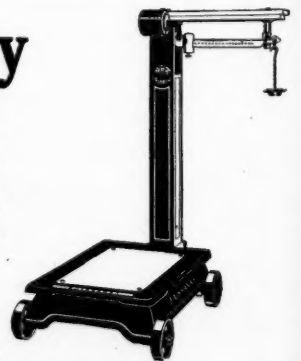
*These machines are constructed with a corrugated inner shell which eliminates stay-bolts

Send us an outline of your needs



Standard of the Industry

The thousands of Fairbanks Portable Platform Scales used in the packing business have been so dependable, so long lived and so continuously accurate that "Weighed on a Fairbanks" is considered as practically a guarantee of quantity. Besides the model shown here, there are hundreds of other Fairbanks Scales, many of them designed especially for your particular needs.



"If it's weighed on a Fairbanks, there's no argument."

FAIRBANKS SCALES

CHICAGO: 900 So. Wabash Ave.

NEW YORK: Broome and Lafayette Sts.

—and Forty Other Principal Cities in the U. S.

FOR PURCHASING DEPARTMENTS

NEW BARTLETT & SNOW SERVICE.

The C. O. Bartlett & Snow Co. of Cleveland, Ohio, builders of garbage disposal equipment since 1895, announce the addition to its engineering and executive staff of Irwin S. Osborn, recognized as a foremost authority on all matters related to the collection and disposal of municipal refuse. It also announces the expansion of its activity in the municipal field to include the building of incinerators and destructors, and the creation of a new department and a new service devoted to the engineering and construction of refuse disposal systems of all types. Concerning these matters the company says:

The company has for some years owned the rights to the more successful systems of garbage disposal by reduction, and it has acquired the sole rights to certain systems of incineration that have proved the most successful on this continent and abroad.

In the field of incineration, the company now builds both high temperature and low temperature furnaces, according to those designs that actual operation have proved most successful from the standpoints of sanitation, operation and maintenance. It continues and broadens the excellent work of the former licensee. In the field of reduction, the company continues to devote its attention to the older Arnold and Chamberlain systems and the newer Cobwell and modified Cobwell processes.

Mr. Osborn's experience and accomplishments make him well fitted for the work of this new service. He has specialized in problems involving the collection and disposal of municipal refuse since his graduation from Purdue University in 1904. He has been consulting engineer on refuse collection or disposal for many large cities and on numerous important projects.

During the first year of the World War, upon the invitation of Herbert S. Hoover, he organized and became chief of the Garbage Utilization Division of the United States Food Administration. After the organization of this work, and at the request of General Goethals, Q. M. G., U. S. A., he accepted a commission in the United States Army. Here he organized the Reclamation Division, which had charge of the salvage and disposal of all army wastes. In 1913, Mr. Osborn visited the twenty-eight principal European cities in England, Germany, France, Holland and Belgium, making a thorough study of their methods of refuse collection and disposal. He therefore brings to the organization not only his unusually intimate knowledge of American practice, but also a first-hand knowledge of the best methods of the older European cities.

Mr. Harry H. Bighouse, who has for many years been in charge of garbage disposal work for the C. O. Bartlett & Snow Company, will be associated with Mr. Osborn in directing the new service. In his particular field, that of garbage reduction, Mr. Bighouse is likewise a recognized authority. He has designed and constructed equipment for nearly every garbage reduction plant in this country. He is largely responsible for the development of the rotary percolator, first used for the extraction of grease from garbage and now extensively used in other industries for extracting oils and greases from many oil-bearing materials.

Mr. Raymond Wells continues his association with the company as consulting chemical engineer. Mr. Wells has spe-

cialized in the chemical problems involved in the extraction of oils from animal and vegetable matter since his graduation from the University of Pennsylvania, eighteen years ago. He has done some remarkable development work in this line. In 1913, while conducting some experiments to better the economy of animal offal rendering, he conceived of the Cobwell process of garbage reduction, which has subsequently come into extensive use in this country and which is the outstanding development of the past twenty-five years in the field of garbage reduction.

It is the desire of the C. O. Bartlett & Snow Company to contract with cities for the design and construction of complete plants and systems of refuse disposal in accordance with the method that will best meet the physical and economic conditions of the individual city, or for the construction only, where cities prefer to design their own systems.

When it is desired, the new department will offer engineering service to supplement the work of municipal and consulting engineers. It will be glad to lay before them the advantages and disadvantages of all possible systems applicable to the individual physical and economic conditions, supply accurate data on the cost of construction and operation, and offer definite recommendations that can be carried out by the field and shop forces of the C. O. Bartlett & Snow Company under specific guarantees of performance.

INSTALL KRAMER HOG DEHAIRERS.

The Montgomery Abattoir Company at Montgomery, Ala., recently started their new plant in operation. The plant was designed and built under the supervision of H. B. Daboval, who is an experienced packinghouse man.

The new plant does the slaughtering and rendering for the city butchers and is under federal inspection. The slaughtering and rendering equipment was furnished and installed by the Brecht Company. They have in their hog-killing outfit a Kramer No. 2 hog dehairing machine and they say the efficiency of this machine was demonstrated by its thoroughly cleaning and dehairing hogs weighing 50 pounds or less, and some over 600 pounds.

The Pittsburgh Provision & Packing Company, Pittsburgh, Pa., have purchased a Kramer No. 12 hog dehairing machine, capacity 500 hogs per hour. Representatives of the company visited different plants and when they saw the Kramer machine operating at the Dold plant in Buffalo they decided on having one of these machines. The machine will be installed and operating early in January.

NEW INTERNATIONAL OXYGEN HEAD.

Mr. A. A. Heller has taken over the management of the International Oxygen Company, Newark, N. J., in place of Mr. L. W. Hench, secretary and general manager, who resigned. The International Oxygen Company has its general offices and works at Newark, N. J., and works at College Point, N. Y., Verona, Pa., and Toledo, O., and branches at Paris, London, Pittsburgh, Chicago and New York.

SALT FOR PACKING TRADE.

Salt is a subject which interests all packers and curers. Contrary to the usual understanding regarding salt, there are two general types of salt deposits—the salt brines as found in the ocean, in salt lakes, and reservoirs under the ground; and rock salt deposits, either bedded or in domes. The bedded rock salt type is common in New York, Kansas, Michigan, etc., whereas the dome type of deposits is restricted to two or three locations in the South.

Rock salt deposits may be worked in two ways. The salt may be mined underground in much the same way as coal is mined, or it may be recovered by the artificial brine method.

In the latter case, a well is sunk into the salt and fresh water is pumped through the casing and allowed to become saturated. The brine is pumped out through an inner tubing and then is treated as any other brine. That is, it is evaporated by means of steam evaporation or vacuum pans, which evaporate off the water and collect the deposit of salt. This method is generally applied to rock salt deposits which are so far below the surface as to prohibit ordinary mining methods.

The deposits of the saline dome type are solid, massive deposits, free from shale, sand or other impurities. This type is ideal for large scale mining. The mines of the Myles Salt Company in Louisiana are of the saline dome type.

The Higbie Salt Company, whose advertisement appears elsewhere in this issue, are distributors of Myles pure salt in the central states. Large warehouse facilities have been established in Chicago and they are in a position to supply the trade with all grades of salt.

Mr. Fred K. Higbie, who is president of the company, has been identified with the salt business in Chicago for the last twenty-five years and is a well-known figure in the packinghouse supply field. The Myles Salt Company has been operating for a similar period and the combination of the two in Chicago should prove to be an excellent medium for serving the packing trade.

A "BOSS" DEHAIRER BOOST.

The Cincinnati Butchers' Supply Co., patentees and manufacturers of "Boss" Grate and U Hog Dehairers, received the following letter from Bennett Brothers, West Albany, N. Y., dated October 31, 1922:

"We desire to say that the 'Boss' Grate Dehairer is perfectly satisfactory and is running fine. Our only regret is that the spirit didn't move your representative sooner to come our way ten or twenty years ago. We would not be without this machine for three times its cost and appreciate very much the way you handled this affair for us."

HIGHEST QUALITY—LOWEST PRICE

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MEAT BRANDING
INK

HAY INK MFG. CO.
826-13th. St. Washington, D.C.

Chicago Section

C. B. Gainer, of Gainer's, Ltd., Edmonton, Alta, Canada, was a visitor to Chicago this week.

Packers' purchases of livestock at Chicago for the first three days of this week totaled 31,259 cattle, 6,905 calves, 92,370 hogs, and 30,726 sheep.

Harry B. Worthen, of Worthen, Trott & Sullivan, New York brokers and commission merchants, was visiting his host of friends in Chicago this week.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, November 25, 1922, for shipment sold out, ranged from 6.00 to 18.50 cents per pound, averaged 10.93 cents per pound.

W. A. Burnett, traffic manager of the Nashville Union Stock Yards and one of the real, live boosters of the industry, was in Chicago for a day this week telling folks about the big Nashville Livestock Show to come off December 12-14.

Allied Packers, Inc., occupied their new headquarters offices at the Union Stock Yards this week, which take the place of the old offices downtown in the Postal Telegraph building. These offices adjoin the plant of the Western Packing & Provision Co.

Provision shipments from Chicago for the week ending Saturday, November 25, 1922, with comparisons, were as follows:

	This week.	Prev. week.	Last year
Cured meats, lbs.	14,187,000	17,291,000	12,671,000
Lard, lbs.	10,139,000	13,912,000	9,437,000
Fresh meats, lbs.	20,653,000	28,839,000	23,948,000
Pork, lbs.	5,000	6,000	4,000
Canned meats, cases	14,000	16,000	13,000

The packing plant of Boyd, Lunham & Co. at the Union Stock Yards narrowly escaped destruction in one of two big fires that kept south side engine companies on the jump one day during the past week. The packing company's garage, a huge frame structure at 45th street and Packers avenue, burned to the ground, but extra fire companies kept the blaze from spreading to other buildings. The loss in the garage fire was \$20,000, including six big motor trucks.

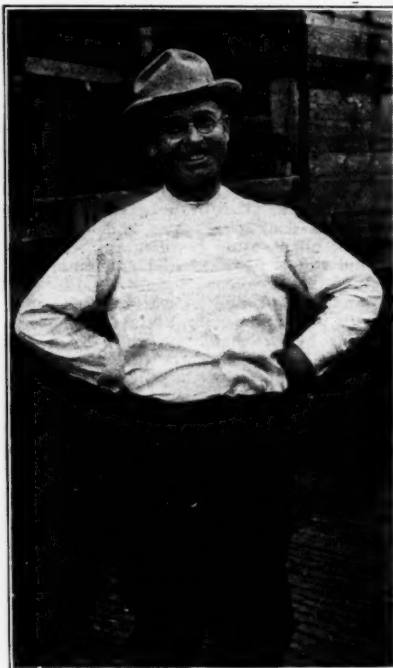
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ARCHITECTS
ENGINEERS
314 Erie Bldg. Packing House
Cleveland, O. Specialists

TURKEY IN BAD WAY THIS YEAR.

Several retailers declare that turkeys this year are poor in quality compared to other years. They do not seem to be as well fed up and there are many culls. As for prices, they are in an interesting position. Some consumers have been led to believe that in Chicago there was a sudden drop in price a day or so before Thanksgiving Day.

The fact is there was a great demand in Chicago, an almost unprecedented de-



THE BIGGEST LITTLE HOG BUYER.

J. W. Murphy, of Omaha, who believes in advertising, but is camera-shy. This time he was caught unawares. (Photo courtesy of "The Northwestern Bell.")

mand. But for No. 1 selects the wholesale price ranged from 48 to 50 cents on the day before Thanksgiving. Of course there were many No. 2's which were being sold at about 42 cents. The margin of profit on the selects was very small, some 3 or 4 cents, and if one or two were bad as was often the case in individual bunches this year, the profit was cut out altogether.

The poor quality of turkeys that many dealers spoke of was in all probability due to the weather conditions. With the weather warm, for instance in Texas, fewer birds were dressed.

The report that turkeys had dropped in

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price was due in part to the fact that some department stores and others, which are not in the meat trade at all, bought up turkeys of other than No. 1 variety and made a feature of them, selling at a price that was impossible for retailers themselves to sell No. 1's for. These turkey supplies such stores advertised widely, and the result was detrimental to the retailers themselves. These stores acted as in-and-outers in the turkey market and had a speculative and unsettling effect upon it.

HANLEY ADDS WAREHOUSE SPACE.

The brokerage firm of T. E. Hanley & Sons, who handle packinghouse products and specialize on sausage material and casings, have moved to new quarters at 47th street and Racine avenue, Union Stock Yards. There they have a salesroom in connection with their office which will enable them to render the best of service.

They state that the primary reason for this move is that merchandise is being shipped them on consignment basis, and the new location is equipped with every facility for prompt handling. Their loading platform is on spur known as "Boore's south track," with warehouse space in connection, which eliminates extra handling and cartage expense. The product is not exposed to variations in temperature and they state it will be strictly under their careful supervision from time it is unloaded until disposed of. This they believe will insure prompt handling and best results for their clients on all shipments entrusted to their care.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, November 30, 1922, with comparisons, are reported to The National Provisioner as follows:

	Week ending Nov. 30.	Previous week, Nov. 23.	Cor. week, 1921.
Armour & Co.	9,600	10,100	13,100
Anglo-Amer. Prov. Co.	4,100	6,900	8,600
Swift & Co.	10,800	15,300	14,600
G. H. Hammond & Co.	5,400	9,200	5,200
Morris & Co.	12,300	23,000	13,200
Wilson & Co.	9,000	13,300	11,900
Boyd-Lunham & Co.	6,700	9,700	8,100
Western Pkg. & Prov. Co.	14,700	16,500	17,500
Roberts & Oake	6,600	8,100	6,000
Miller & Hart	5,700	7,800	5,300
Independent Packing Co.	7,200	9,300	7,100
Brennan Packing Co.	3,900	6,700	5,100
Wm. Davies Co.	1,800	5,000
Agar Packing Co.	1,800	3,400
Others	10,200	13,500	7,900
Total	109,800	157,900	124,200

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Pine & Munnecke Co.
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WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

CANADIAN CATTLE EXPORTS LESS.

(Special Correspondence of The National Provisioner.)

Montreal, Canada, Nov. 29.

The livestock export trade from the port of Montreal for the season 1922, was brought to a close on November 25th with the sailing of the S. S. Cornishman for Liverpool with 324 head of cattle. The season on the whole has been a very disappointing one from a business standpoint, as the total shipments have only been 21,530 head of cattle, as against 21,207 head for the season of 1921, showing a decrease of 9,687 head.

Of the total shipped in 1922 there were 7,615 head from the United States, so that the total number of Canadian cattle that went forward to the British markets from this port was only 13,915 head. Last season the exports of American cattle from here were 3,049 head, and 28,168 head of Canadian cattle, consequently the actual decrease in the latter for 1922 has been 14,253 head, and an increase of 4,556 head from the United States. There was no export business done in sheep during the past season, while in 1921 the shipments amounted to 4,054 head.

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Agricultural Economics is as follows:

This being Thanksgiving week poultry was naturally given preference with the week's opening trade. However, with the developing depression in the poultry trade, owing to high prices, the demand was materially diverted to other meat, and the week's fresh meat business as a whole will measure close to normal as compared with other weeks. Prices held firm on all meat with a slight advance on pork at the week end.

The steer supply consisted largely of medium and good grades selling from \$13 to \$16.50, with normal offerings of grass steers selling from \$9 to \$12. The light offerings of choice bullocks were fully ample for the demand, which was limited. Cow supplies included many strong to heavy weights and cows of medium and good grades, suitable for heavy cuts. Common grassers were less numerous than usual, but enough to supply all demand. Many light heifers, of desirable butcher quality, were moved at \$11 to \$13. Steer and cow prices are steady with a week ago. The light offerings of bologna bulls met with a similar demand, with top prices declining 25c from a week ago. Under a fair demand Kosher beef prices showed a decline of \$1 on better grades for the week.

Contemplating a narrower demand for veal this week supplies were reduced ac-

cordingly. Offerings consisted largely of country-dressed and locally slaughtered calves, with only a small percentage of Fort Worth grassers. Prices held steady to strong with last week's close.

With moderate offerings and a fairly good demand, prices on lamb held steady to strong with a week ago, quality was generally good, with strong to heavy-weight in the majority.

Mutton supplies consisted largely of heavy ewes and bucks, heavyweight butcher sheep were in limited numbers and moved readily. All prices are unchanged from a week ago.

With demand for fresh pork beyond expectation for this particular week, prices on the moderate offerings gradually strengthened early in the week, scoring advances of 50c to \$1 over last week's closing.

Compared with last Friday steers, cows, veal, lamb and mutton unchanged. Bulls steady to 25c lower, pork loins 50c to \$1, shoulders 30 to 50c higher, picnics 50c lower, Boston butts 50c to \$1 lower and spareribs \$1 lower. There will be a light carryover of beef and pork, with other meats well cleaned up.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 20.....	32,892	3,838	51,683	20,415
Tuesday, Nov. 21.....	15,758	3,505	47,936	17,539
Wednesday, Nov. 22.....	16,870	2,318	27,374	15,392
Thursday, Nov. 23.....	15,378	4,454	45,550	19,033
Friday, Nov. 24.....	6,423	987	33,744	7,620
Saturday, Nov. 25.....	2,000	300	9,000	1,000
Total for week.....	80,343	15,402	215,300	81,199
Previous week.....	86,881	14,913	218,082	81,247
Year ago.....	51,654	7,662	144,924	59,985
Two years ago.....	71,782	10,123	173,776	90,480

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 20.....	7,308	246	6,438	6,154
Tuesday, Nov. 21.....	8,019	336	10,450	5,856
Wednesday, Nov. 22.....	7,517	272	5,143	8,829
Thursday, Nov. 23.....	7,211	306	12,640	6,494
Friday, Nov. 24.....	5,648	145	9,484	6,788
Saturday, Nov. 25.....	500	50	4,000	2,000
Total for week.....	36,393	1,499	48,155	36,099
Previous week.....	35,896	1,732	32,506	32,693
Year ago.....	20,758	685	36,654	19,107
Two years ago.....	30,036	1,292	23,273	44,252

Receipts at Chicago for the year to November 25, 1922, with comparisons:

	1922.	Year-1921.
Cattle.....	2,834,036	2,525,259
Calves.....	707,818	685,482
Hogs.....	7,107,638	7,145,695
Sheep.....	3,524,292	4,327,487

Total receipts of hogs at eleven markets:

	Week.	Year to date.
Week ending November 25.....	790,000	25,749,000
Previous week.....	753,000	25,364,000
Cor. week, 1921.....	500,000	25,403,000
Cor. week, 1920.....	688,000	27,763,000
Cor. week, 1919.....	615,000	27,749,000
Cor. week, 1918.....	780,000	23,430,000
Cor. week, 1917.....	632,000	27,494,000
Cor. week, 1916.....	810,000	23,877,000
Cor. week, 1915.....	673,000	21,026,000

Combined receipts at seven points for the week ending November 25, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Nov. 25.....	276,000	602,000	225,000
Previous week.....	293,000	566,000	210,000
1921.....	148,000	382,000	136,000
1920.....	208,000	521,000	199,000
1919.....	311,000	490,000	215,000
1918.....	303,000	623,000	243,000
1917.....	291,000	490,000	186,000
1916.....	167,000	627,000	184,000
1915.....	198,000	612,000	228,000
1914.....	196,000	594,000	268,000

Combined receipts at seven markets for year to November 25, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
1922.....	9,954,000	20,569,000	9,207,000
1921.....	8,345,000	19,617,000	10,803,000
1920.....	9,607,000	20,061,000	10,220,000
1919.....	11,200,000	22,481,000	13,069,000
1918.....	11,881,000	22,387,000	11,178,000
1917.....	10,343,000	18,947,000	9,157,000
1916.....	8,536,000	22,190,000	10,646,000
1915.....	7,278,000	17,985,000	10,173,000

Chicago packers' hog slaughter for week ending November 25, 1922:

	This week.
Armour & Co.....	10,200
Anglo-American Provision Co.....	4,900
Swift & Co.....	17,700
G. H. Hammond Co.....	9,400
Morris & Co.....	23,100
Wilson & Co.....	18,200
Boyd-Lunham & Co.....	16,800
Western Packing & Provision Co.....	16,800
Roberts & Oake.....	7,900
Miller & Hart.....	7,700
Independent Packing Co.....	9,900
Brennan Packing Co.....	6,500
William Davies Co.....	7,600
Others.....	20,000

Total.....	170,600
Previous week.....	189,400
Year ago.....	107,400
Two years ago.....	137,700
Three years ago.....	186,200

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Nov. 25.....	\$ 9.45	\$ 7.70	\$ 7.25	\$14.35
Previous week.....	9.85	8.15	7.40	14.20
Cor. week, 1921.....	7.35	6.80	4.00	9.40
Cor. week, 1920.....	11.60	10.15	4.50	10.65
Cor. week, 1919.....	14.90	13.30	8.80	14.65
Cor. week, 1918.....	15.05	17.75	9.85	15.10
Cor. week, 1917.....	11.00	17.55	11.85	16.90
Cor. week, 1916.....	10.30	9.55	8.30	12.15
Cor. week, 1915.....	8.60	6.50	5.95	8.80
Cor. week, 1914.....	8.50	7.00	5.50	8.80
Cor. week, 1913.....	8.15	7.65	4.50	7.90
Cor. week, 1912.....	8.05	7.60	4.00	7.30
Cor. week, 1911.....	7.00	6.13	3.55	5.75

Average, 1911-1921.....\$11.05 \$10.00 \$ 6.50 \$10.65

Prices at Chicago, Wednesday, November 29:

CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)——	
Choice and prime.....	\$12.00@13.00
Good.....	10.00@12.00
Medium.....	7.25@10.00
Common.....	5.55@ 7.25
Light weight (1,100 lbs. down)——	
Choice and prime.....	11.85@13.35
Good.....	9.85@11.85
Medium.....	7.15@ 9.85
Common.....	5.00@ 7.15

Bull Cattle:	
Heifers, common choice.....	4.50@10.75
Cooks, common choice.....	3.75@ 8.10
Bulls, Bologna and beef.....	3.60@ 6.00
Canners and Cutters:	
Cows and heifers.....	2.75@ 3.75
Canner steers.....	3.00@ 3.85
Veal Calves:	
Light and med. weight, med. good and choice.....	8.50@ 9.50
Heavy weight, common choice.....	3.00@ 7.25

HOGS.

Top.....	\$ 8.50
Bulk of sales.....	8.10@ 8.35
Heavy weight (250 lbs. up), med. choice.....	8.20@ 8.40
Med. weight (200-250 lbs.), med. choice.....	8.25@ 8.35
Light weight (150-200 lbs.), com. choice.....	8.25@ 8.50
Light lights (130-150 lbs.), com. choice.....	8.25@ 8.50
Packing sows (250 lbs. up), smooth.....	7.00@ 8.00
Packing sows (200 lbs. up), rough.....	7.35@ 7.70
Killing pigs (130 lbs. down), med. choice.....	8.30@ 8.50

SHEEP.

Lambs (85 lbs. down), medium prime.....	\$13.25@15.25
Culls and common.....	9.25@13.00
Yearling wethers.....	9.50@13.00
Wethers, medium prime.....	6.25@ 9.75
Ewes, medium choice.....	4.50@ 7.75
Culls and common.....	2.50@ 4.75
Feeding lambs, medium choice.....	12.25@14.00

How should a refrigerator car be prepared and chilled before loading beef? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

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Chicago Provision Markets

CASH PRICES.

Based on Actual Carlot Trading, Wednesday, November 29, 1922.

Green Meats.

Regular Hams—	Cents.
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@15½
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@15½

Skinned Hams—	
14-16 lbs. avg.	@17
16-18 lbs. avg.	@17
18-20 lbs. avg.	@17
20-22 lbs. avg.	@15
22-24 lbs. avg.	@14
24-26 lbs. avg.	@13
26-30 lbs. avg.	@12

Picnics—	
4-6 lbs. avg.	@10½
6-8 lbs. avg.	@10½
8-10 lbs. avg.	@9½
10-12 lbs. avg.	@9½

Clear Bellies—	
6-8 lbs. avg.	@17½
8-10 lbs. avg.	@17½
10-12 lbs. avg.	@15½
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@16½
10-12 lbs. avg.	@16½
12-14 lbs. avg.	@16½
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16½

Skinned Hams—	
14-16 lbs. avg.	@17
16-18 lbs. avg.	@17
18-20 lbs. avg.	@17
20-22 lbs. avg.	@17
22-24 lbs. avg.	@14½
24-26 lbs. avg.	@13½
26-30 lbs. avg.	@13

Picnics—	
4-6 lbs. avg.	@11½
6-8 lbs. avg.	@11½
8-10 lbs. avg.	@9½
10-12 lbs. avg.	@9½

Clear Bellies—	
6-8 lbs. avg.	@18
8-10 lbs. avg.	@17
10-12 lbs. avg.	@16½
12-14 lbs. avg.	@16
14-16 lbs. avg.	@15½

Lard.

Leaf lard	@12½
Loose lard	@11½
P. S. Lard, tcs.	@11½

Dry Salt Meats.

Extra ribs	@12
Extra clears	@12
Regular plates	@11
Clear plates	@9½
Jowl butts	@9

Fat Backs—	
8-10 lbs. avg.	@9
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@11½
14-16 lbs. avg.	@11½
16-18 lbs. avg.	@12½
18-20 lbs. avg.	@12½
20-25 lbs. avg.	@13

Clear Bellies—	
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@14½
20-25 lbs. avg.	@13½
25-30 lbs. avg.	@12½
30-35 lbs. avg.	@12

FUTURE PRICES.

Official Board of Trade Range of Prices.
SATURDAY, NOVEMBER 25, 1922.

PORK—(Per bbl.)—	
No trading.	
LARD—(Per 100 lbs.)—	
Open. High. Low. Close.	
Jan. \$10.27½ \$10.30 \$10.25 \$10.25	
Mar. 10.37½ 10.37½ 10.30 10.30	
May 10.45 10.47½ 10.40 10.40	
RIBS—(Boxed 25c more than loose)—	
Jan. 9.45 9.60 9.45 9.60	
May 9.45 9.60 9.45 9.60	

MONDAY, NOVEMBER 27, 1922.

PORK—(Per bbl.)—	
No trading.	
LARD—(Per 100 lbs.)—	
Open. High. Low. Close.	
Jan. 10.25 10.27½ 10.22½ 10.22½	
Mar. 10.30 10.30 10.25 10.25	
May 10.40 10.40 10.35 10.35	
RIBS—(Boxed 25c more than loose)—	
Jan. 9.65 9.65 9.65 9.65	
May 9.65 9.65 9.65 9.65	

TUESDAY, NOVEMBER 28, 1922.

PORK—(Per bbl.)—	
No trading.	
LARD—(Per 100 lbs.)—	
Open. High. Low. Close.	
Jan. 10.25 10.32½ 10.25 10.25	
Mar. 10.30 10.32½ 10.27½ 10.27½	
May 10.40 10.40 10.32½ 10.32½	
RIBS—(Boxed 25c more than loose)—	
Jan. 9.65 9.65 9.65 9.65	
May 9.65 9.65 9.65 9.65	

WEDNESDAY, NOVEMBER 29, 1922.

PORK—(Per bbl.)—	
No trading.	
LARD—(Per 100 lbs.)—	
Open. High. Low. Close.	
Nov. 11.55 11.55 10.87½ 10.87½	
Dec. 10.32½ 10.37½ 10.25 10.25	
Jan. 10.30 10.30 10.25 10.25	
Mar. 10.40 10.40 10.35 10.35	
May 10.42½ 10.42½ 10.35 10.35	
RIBS—(Boxed 25c more than loose)—	
Jan. 9.67½ 9.67½ 9.65 9.65	
May 9.65 9.65 9.65 9.65	

THURSDAY, NOVEMBER 30, 1922.

PORK—(Per bbl.)—	
No trading.	
LARD—(Per 100 lbs.)—	
Open. High. Low. Close.	
Des. 10.87½ 10.87½ 10.37½ 10.37½	
Jan. 10.37½ 10.40 10.35 10.35	
March 10.47½ 10.47½ 10.45 10.47½	
RIBS—(Boxed 25c more than loose)—	
Jan. 9.67½ 9.67½ 9.65 9.65	
May 9.65 9.65 9.65 9.65	

CANADIAN HOG MARKETS.
Sales of hogs at chief Canadian centers for the week ending November 23, 1922, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

	Sales	Week ending week, ending Nov. 23, 1921.	Week ending week, ending Nov. 16, 1921.	Top price select bacon	Week ending week, ending Nov. 23, 1921.	Week ending week, ending Nov. 16, 1921.
Toronto (U. S. Y.)	8,968	7,513	9,307	\$12.37	\$9.35	\$12.65
Montreal (Pt. St. Chs.)	3,297	1,628	2,294	12.37	9.50	12.00
Montreal (E. End)	1,049	1,842	1,724	12.37	9.50	12.00
Winnipeg	6,396	2,625	4,637	10.45	9.50	11.00
Calgary	1,721	1,227	1,484	9.62	8.25	9.62
Edmonton	3,804	959	3,204	10.45	7.50	10.55
Prince Albert						
Moose Jaw						
Tot. hogs	25,835	15,794	22,650			

FOREIGN EXCHANGE SITUATION.

Editor's Note: This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Ill.

Country.	Monetary unit.	Par value in U. S. money.	Value on Nov. 29, 1922.
Austria—Krone	\$.203	.000016
Belgium—Franc193	.0639
Czechoslovakia—Krone0316
Denmark—Krone268	.2040
Finland—Finnmark193	.0251
France—Franc193	.0691
Germany—Mark238	.000125
Great Britain—Pound	4.866	4.52
Greece—Drachma193	.0149
Italy—Lira193	.0476
Japan—Yen498	.4850
Jugo-Slavia—Krone0033
Netherlands—Florin402	.3960
Norway—Krone268	.1855
Poland—Polish Mark00060
Rumania—Leu193	.0063
Russia—Rouble315
Serbia—Dinar193	.0133
Spain—Peseta193	.1540
Sweden—Krona268	.2700
Switzerland—Franc193	.1880
Turkey—Turkish Pound	4.40

*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	32	30	22
Rib roast, light end	40	34	34
Chucks round	22	20	14
Steaks, round	35	34	25
Steaks, sirloin, first cut	46	42	30
Steaks, porterhouse	62	50	32
Steaks, flank	30	25	15
Beef stew, chuck	18	15	14
Corned briskets, boneless	22	20	18
Corned plates	12	10	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	36	25
Legs	39	28
Stews	18	13
Chops, Shoulder	28	26
Chops, rib and loin	48	33

Mutton.

Legs	22	..
Stew	15	..
Shoulders	20	..
Chops, rib and loin	35	..

Pork.

Loins, whole, 8@10 avg.	18	@19
Loins, whole, 10@12 avg.	17	@18
Loins, whole, 12 to 14.	16	@17
Loins, whole, 14 and over.	16	@17
Chops	25	@25
Shoulders	25	@16
Butts	20	@20
Spare ribs	24	@14
Hocks	41	@15
Leaf lard, unrendered.	42	@12

Veal.

Hindquarters	23	@32
Forequarters	12	@17
Legs	26	@38
Shoulders	16	@22
Butts	22	@44
Rib and loin chops	38	@38

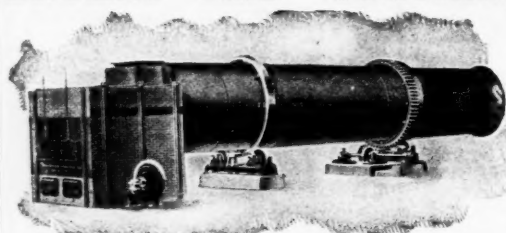
Butchers' Offal.

Suet	@4
Shop fat	@2
Bones, per 100 lbs.	@5
Calf skins	@18
Kips	@14
Deacons	@18

CURING MATERIALS.

	Bbls.	Sack-
Double refined saltpetre, gran.	6%	6%
Crystals	7%	7%
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads	4%	4%
Less than carloads, granulated	4%	4%
Crystals	5%	5%
Kegs, 100@130 lbs., 1c more.		
Boric acid, in carloads, powdered, in bbls.	11%	11
Crystal to powdered, in bbls. in 5-ton lots or more	11%	11%
In bbls. in less than 5-ton lots	12	11%
Borax, carloads, powdered, in bbls.	5%	5%
In ton lots, gran. or powdered, in bbls.	5%	5%
Sugar—		
Raw sugar, 96 basis, 3c Cuba, duty paid	@5%	
Second sugar, 90 basis	@5%	
Syrup, testing 63 to 65 combined sucrose and invert	@24	
Standard, granulated, f. o. b. refinery (less 2 per cent)	@7.25	
Plantation, granulated, f. o. b. New Orleans (less 2 per cent)	@6.90	
White clarified, f. o. b., New Orleans (net)	@6%	
Yellow clarified, f. o. b., New Orleans (net)	@6%	
Salt—		
Granulated, car lots, per ton, f. o. b., Chicago, bulk	\$9.80	
Medium, car lots, per ton, f. o. b., Chicago, bulk	11.90	
Rock, car lots, per ton, f. o. b., Chicago	7.50	

DRYERS AND CONTINUOUS PRESSES



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Calfskins

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		
	Week ending	Cor. week,
	Dec. 2,	1922.
Prime native steers.....	17 @ 18½	17 @ 18
Good native steers.....	15 @ 16	16 @ 17
Medium steers.....	12 @ 14	10 @ 15
Heifers, good.....	12 @ 17	10 @ 15
Cows.....	6 @ 10	7 @ 11
Hind quarters, choice.....	23 @ 23	24 @ 24
Fore quarters, choice.....	13 @ 13	12 @ 12

Beef Cuts.

Steer Loins, No. 1.....	@ 44	@ 31
Steer Loins, No. 2.....	@ 29	@ 29
Steer Short Loins, No. 1.....	@ 62	@ 38
Steer Short Loins, No. 2.....	@ 40	@ 37
Steer Loin Ends (hips).....	@ 30	@ 25
Steer Loin Ends, No. 2.....	@ 28	@ 24
Cow Loins.....	11 @ 20	12 @ 20
Cow Short Loins.....	20 @ 30	16½ @ 25
Cow Loin Ends (hips).....	10 @ 15	10 @ 15
Steer Ribs, No. 1.....	@ 34	@ 22
Steer Ribs, No. 2.....	@ 26	@ 19
Cow Ribs, No. 1.....	@ 22	@ 17
Cow Ribs, No. 2.....	@ 16	@ 15
Cow Ribs, No. 3.....	@ 9	@ 9
Steer Round, No. 1.....	@ 11½	@ 11½
Steer Round, No. 2.....	@ 14	@ 11
Steer Chucks, No. 1.....	@ 11½	@ 10½
Steer Chucks, No. 2.....	@ 10	@ 9½
Cow Chucks.....	11 @ 20	12 @ 20
Steer Plates.....	6½ @ 8½	6 @ 8
Medium Plates.....	@ 8	@ 7½
Briskets, No. 1.....	@ 15	@ 16
Briskets, No. 2.....	@ 12	@ 12
Steer Navel Ends.....	@ 6½	@ 6
Cow Navel Ends.....	4½ @ 5	4 @ 5
Fore Shanks.....	@ 4½	@ 4
Hind Shanks.....	@ 3½	@ 4
Rolls.....	18 @ 20	@ 18
Strip Loins, No. 1, boneless.....	@ 60	@ 55
Strip Loins, No. 2.....	@ 55	@ 45
Strip Loins, No. 3.....	@ 12	@ 12
Sirloin Butts, No. 1.....	@ 30	@ 30
Sirloin Butts, No. 2.....	@ 26	@ 25
Sirloin Butts, No. 3.....	@ 12	@ 17
Beef Tenderloins, No. 1.....	@ 65	@ 76
Beef Tenderloins, No. 2.....	@ 55	@ 60
Rump Butts.....	18 @ 20	@ 17
Flank Steaks.....	@ 17	@ 20
Boneless Chucks.....	6 @ 8	@ 8
Shoulder Clods.....	@ 13	@ 15
Hanging Tenderloins.....	@ 8	@ 8
Trimnings.....	@ 8	@ 8

Beef Product.

Brains, per lb.....	7 @ 9	7½ @ 9
Hearts.....	4 @ 6	3½ @ 6
Tongues.....	28 @ 30	25 @ 30
Sweetbreads.....	38 @ 40	27 @ 30
Ox-Tail, per lb.....	7 @ 9	6 @ 9
Fresh Tripe, plain.....	@ 5	@ 4
Fresh Tripe, H. C.....	@ 6½	@ 5
Livers.....	6 @ 9	8½ @ 10
Kidneys, per lb.....	@ 9	@ 8

Veal.

Choice Carcass.....	15 @ 16	15½ @ 16½
Good Carcass.....	10 @ 14	12 @ 15
Good Saddles.....	18 @ 25	18 @ 22
Good Backs.....	10 @ 13	10 @ 14
Medium Backs.....	4 @ 6	6 @ 7

Veal Product.

Brains, each.....	7 @ 9	7½ @ 10
Sweetbreads.....	65 @ 68	54 @ 60
Calf Livers.....	24 @ 30	29 @ 38

Lamb.

Choice Lambs.....	@ 26	30 @ 21
Medium Lambs.....	22 @ 24	18 @ 19
Choice Saddles.....	@ 28	24 @ 25
Medium Saddles.....	@ 26	22 @ 23
Choice Fores.....	@ 24	15 @ 16
Medium Fores.....	@ 22	14 @ 15
Lamb Fries, per lb.....	@ 30	@ 18
Lamb Tongues, each.....	@ 18	@ 15
Lamb Kidneys, per lb.....	@ 25	@ 28

Mutton.

Heavy Sheep.....	@ 10	@ 6
Light Sheep.....	@ 14	@ 9
Heavy Saddles.....	@ 12	@ 9
Light Saddles.....	@ 18	@ 12
Heavy Fores.....	@ 8	@ 4
Light Fores.....	@ 10	@ 7
Mutton Legs.....	@ 20	@ 13
Mutton Loins.....	@ 12	@ 8
Mutton Stew.....	@ 8½	@ 5
Sheep Tongues, each.....	@ 8	@ 18
Sheep Heads, each.....	@ 10	@ 10

Fresh Pork, Etc.

Dressed Hogs.....	13 @ 19	@ 13
Pork Loins, 8@10 lbs. avg.....	@ 16	@ 14
Leaf Lard.....	@ 13	@ 9
Tenderloin.....	@ 40	@ 34
Spare Ribs.....	@ 10½	@ 10½
Butts.....	@ 14	@ 12½
Hocks.....	@ 13	@ 10
Trimnings.....	@ 7½	@ 9
Extra lean trimmings.....	@ 14½	@ 13½
Tails.....	@ 9	@ 10
Shouts.....	@ 7	@ 5
Pigs' Feet.....	@ 5	@ 7
Pigs' Heads.....	@ 7	@ 8
Blade Bones.....	@ 12½	@ 9
Cheek Meat.....	@ 12½	@ 12
Hog Livers, per lb.....	@ 6	@ 8½
Neck Bones.....	@ 3½	@ 4
Skinned Shoulders.....	@ 13	@ 10½
Pork Hearts.....	@ 6½	@ 6
Pork Kidneys, per lb.....	@ 8	@ 6
Pork Tongues.....	@ 17	@ 12
Slip Bones.....	@ 9	@ 9
Tail Bones.....	@ 8	@ 9
Brains.....	9 @ 10	11 @ 10
Back fat.....	@ 12	@ 11
Hams.....	@ 19	@ 16½
Casas.....	11½ @ 19	@ 15
Bellies.....	@ 21	@ 15

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@ 22
Country style sausage, fresh, in link.....	@ 15
Country style sausage, fresh, in bulk.....	@ 14
Country style sausage, smoked.....	@ 17
Mixed sausage, fresh.....	@ 13
Frankfurts in pork casings.....	@ 13
Frankfurts in sheep casings.....	@ 15
Bologna in beef bungs, choice.....	@ 14
Bologna in beef middles, choice.....	@ 14
Bologna in cloth, paraffined, choice.....	@ 16
Liver sausage in hog bungs.....	@ 16
Liver sausage in beef rounds.....	@ 11
Head cheese.....	@ 11
New England luncheon specialty.....	@ 22
Liberty luncheon specialty.....	@ 14
Mincied luncheon specialty.....	@ 14
Tongue sausage.....	@ 14
Blood sausage.....	@ 14
Polish sausage.....	@ 14
Souse.....	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 49
Cervelat, new condition, in hog bungs.....	@ 15
Cervelat, new condition, in beef middles.....	@ 20
Thuringer Cervelat.....	@ 24
Farmer.....	@ 22
Holsteiner.....	@ 22
B. C. Salami, choice.....	@ 42
Milano Salami, choice, in hog bungs.....	@ 20
Prisinas, choice, in hog middles.....	@ 28
Genoa style Salami.....	@ 51
Peperoni.....	@ 32
Mortadella, new condition.....	@ 19
Capicola.....	@ 47
Italian style hams.....	@ 46
Virginia style hams.....	@ 41

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, per set.....	.29
Beef rounds, export, 225 sets, per set.....	.31
Beef rounds, export, 140 sets, per set.....	.38
Beef middles, per set.....	1.10
Beef bungs, No. 1, per piece.....	.28
Beef bungs, No. 2, per piece.....	.18
Beef weasands, No. 1, per piece.....	.17
Beef weasands, No. 2, per piece.....	.10
Beef bladders, small, per doz.....	1.70
Beef bladders, medium, per doz.....	1.90
Beef bladders, large, per doz.....	1.50
Hog casings, medium, f. o. b.....	1.00
Hog middles, with cap, per set.....	.17
Hog middles, without cap, per set.....	.15
Hog bungs, export, per doz.....	1.90
Hog bungs, large.....	.13
Hog bungs, medium.....	.08
Hog bungs, narrow.....	.08½
Hog stomachs, per piece.....	.07
Imported sheep casings, extra wide.....	
Imported sheep casings, medium wide.....	
Imported sheep casings, medium.....	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. barrel.....	14.50
Pork tongues, 200-lb. barrel.....	45.00
Lamb tongues, long cut, 200-lb. bbl.....	45.00
Lamb tongues, short cut, 200-lb. bbl.....	48.00

CANNED MEATS.

	No. 1	No. 2	No. 6
Corned beef.....	\$ 2.35	\$ 4.00	\$ 13.00
Roast beef.....	2.35	4.00	15.00
Roast mutton.....	2.40	4.75	16.50
Sliced dried beef.....	2.50	4.50	
Ox tongue, whole.....	2.50	4.25	17.50
Launch tongue.....	2.50	4.25	33.50
Corned beef hash.....	1.50	2.75	4.25
Hamburger steaks with onions.....	1.50	2.25	4.25
Vienna style sausage.....	1.15	2.25	4.15
Veal loaf, medium size.....	2.00		
Chili con carne with, or without, beans.....	1.25		
Potted meats.....	.80		

BARRELED PORK AND BEEF.

Meat pork, regular.....	26.00
Family back pork, 20 to 34 pieces.....	27.50
Family back pork, 35 to 45 pieces.....	28.50
Clear pork back, 40 to 50 pieces.....	27.00
Clear pork back, 50 to 60 pieces.....	24.00
Clear plate pork, 20 to 35 pieces.....	22.50
Clear plate pork, 35 to 45 pieces.....	21.50
Bean pork.....	21.00
Brisket pork.....	26.00
Plate beef.....	16.00
Extra plate beef, 200-lb. barrels.....	17.00

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	@ 21
Cartons, rolls or prints, 1 lb.....	@ 22
Cartons, rolls or prints, 2@5 lbs.....	@ 21½
Shortenings, 30@60 lb. tubs.....	@ 17
Nut Margarine, prints, 1 lb.....	@ 20

DRY SALT MEATS.

Extra short clears.....	@ 12
Extra short ribs.....	@ 12
Short clear middles, 60 avg.....	@ 11½
Clear bellies, 14@26 lbs.....	@ 15½
Clear bellies, 18@20 lbs.....	@ 14½
Clear bellies, 20@25 lbs.....	@ 13

Clear bellies, 25@30 lbs.....	@ 12½
Rib bellies, 20@25 lbs.....	@ 13
Clear bellies, 25@30 lbs.....	@ 12½
Fat backs, 10@12 lbs.....	@ 10½
Fat backs, 12@14 lbs.....	@ 11
Fat backs, 14@16 lbs.....	@ 11½
Regular plates.....	@ 11
Butts.....	@ 9

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@ 22½
Skinned hams, fancy, 16@18 lbs.....	@ 24
Standard regular hams, 12@16 lbs.....	@ 20½
Picnics, 6@8 lbs.....	@ 16
Breakfast bacon, fancy, 6@8 lbs.....	@ 14
Standard bacon, 6@8 lbs.....	@ 25
Standard bacon, 8@12 lbs.....	@ 25
Standard bacon, 12@14 lbs.....	@ 24
Standard bacon strips, 6@7 lbs.....	@ 24½
Cooked hams, choice, skin on, surplus fat off, smoked.....	@ 31
Cooked hams, choice, skinned, surplus fat off, smoked.....	@ 32
Cooked hams, choice, skinnest, surplus fat off, smoked.....	@ 35
Picnics, skin on, surplus fat off, smoked.....	@ 19
Picnics, skinned, surplus fat off, smoked.....	@ 21
Loin roll.....	@ 39

FERTILIZERS.

	Per unit.
Ground dried blood.....	\$ 3.65 @ 4.75
Unground and crushed blood.....	4.40 @ 4.50
Concentrated tankage, ground.....	4.25 @ 4.35
Hoofmeal.....	3.25 @ 3.35
Ground tankage, 10 to 11%.....	4.35 @ 4.50
Ground tankage, 6% to 9%.....	4.00 @ 4.25
Crushed and unground tankage.....	3.25 @ 4.00
Ground raw bone, per ton.....	40.00 @ 42.00
Ground steamed bone, per ton.....	26.00 @ 28.00
Unground steamed bone.....	23.00 @ 25.00
Unground bone tankage.....	16.00 @ 18.00

HORNS, HOOFS AND BONES.

	Per ton.
No. 1 horns.....	\$225.00 @ 250.00
No. 2 horns.....	175.00 @ 200.00
No. 3 horns.....	75.00 @ 125.00
Hoofs, black and striped.....	80.00 @ 85.00
Hoofs, white.....	85.00 @ 90.00
Grinding hoofs.....	40.00 @ 42.00
Round shin bones, heavies.....	135.00 @ 150.00
Round shin bones, lights.....	115.00 @ 125.00
Flat shin bones, heavies.....	115.00 @ 125.00
Flat shin bones, lights.....	90.00 @ 105.00
Thigh bones, heavies.....	125.00 @ 130.00
Thigh bones, lights.....	110.00 @ 115.00
Skulls, jaws and knuckles.....	37.00 @ 38.50

Note—Foregoing horns, hoofs and bones must be assorted, free from grease spots and cracks, hard and clean uniform as to cut and weight, packed in double bags and carload lots.

LARD (Unrefined).

Prime steam, cash tierces.....	@ 12.37½
Prime steam, loose.....	@ 11.25
Leaf, raw.....	@ 11.75
Neutral lard.....	13% @ 14½

LARD (Refined).

Pure lard, kettle rendered, per lb., tes.....	13 @ 13½
Pure lard, tierces.....	12½ @ 13½
Compound.....	11½ @ 12½
Barrels, ½ cwt. over tierces, 10 to 80 lbs., ¼ c to 1 c over tierces.....	1½ @ 2

OLEO OIL AND STEARINE.

Oleo oil, extra.....	13 @ 13½
Oleo stock.....	10 @ 10½
Prime No. 1 oleo oil.....	11½ @ 12
Prime No. 2 oleo stock.....	9 @ 9½
No. 3 oleo oil.....	10 @ 10½
Prime oleo stearine, edible.....	9½ @ 9
No. 2 oleo stearine, edible.....	9½ @ 10

TALLOWES AND GREASES.

Edible tallow.....	8½ @ 8½
Choice country tallow.....	8½ @ 8½
Packers' prime, loose tallow.....	8 @ 8½
Packers' No. 1 loose tallow.....	7½ @ 7½
Packers' No. 2 tallow.....	6½ @ 7½
White, choice grease.....	8½ @ 9
White, "A" grease.....	8½ @ 8½
Yellow grease, 10 to 15 per cent acid.....	7½ @ 7½
Yellow grease, 15 to 30 per cent acid.....	7½ @ 7½
Brown grease.....	6½ @ 7
Crackling grease.....	6 @ 7
Bone, naphtha extracted.....	6 @ 6½
House.....	6 @ 7
Garbage grease, loose.....	5½ @ 6

VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls.....	10½ @ 11½
P. S. Y., loose, Chicago.....	10½ @ 11
P. S. Y., loose, Chicago.....	9½ @ 9½
Soap stock, bbls., concn., 65% f. o. b. Texas.....	5½ @ 5½
Linseed oil, loose, per gal.....	70 @ 88
Corn oil, loose.....	8½ @ 8½
Soya bean oil, seller tank, f. o. b. N. Y.....	nom. @ 9
Cocconut oil, seller tank, f. o. b. coast.....	7½ @ 7½

ANIMAL OILS.

Prime lard oil.....	14 @ 14½
Extra winter strained lard.....	12½ @ 13
Extra lard oil.....	12½ @ 12½
Extra No. 1 lard oil.....	11½ @ 12½
No. 1 lard oil.....	11 @ 11½
No. 2 lard oil.....	10½ @ 11

Retail Section

HOW TO RUN A SUCCESSFUL MEAT MARKET

One Minute Talks with John T. Russell

NO. 2—STUDY WINDOW DRESSING TO BOOST SALES.

(EDITOR'S NOTE.—This is the second of a series of practical talks on successful meat retailing by John T. Russell, successful meat retailer, president of the National Association of Meat Councils, and past president of the United Master Butchers' Association of America.)

The first way for a meat market to attract the attention of its neighborhood is through window dressing. And this is the way to keep the attention even of regular customers and even in what is often called a closed community market.

Window dressing is a recent thing. Years ago no attention was paid to windows. Butchers piled paper and dishes and anything in the window. Then they began to pay some attention to the front of the shop. About 20 years ago the style of setting out meats was this: On overhead rails on the outside of the market great quarters of beef and lamb were hung. Some other cuts were placed on benches right on the sidewalk.

That was the custom in Chicago and other cities. And anyone today would consider that a very unsanitary and wasteful way to expose meats. This bad method struck me so forcefully that I urged the passing of a city ordinance in Chicago. I pointed out that the meat could not be kept in a sanitary condition and there was bound to be much meat lost through becoming unfit for food, even if it were not just unrepresentable when being weighed.

Window Dressing Saved Money.

I ventured to say that the average market wasted many pounds of meat each day in this way. The result was that in 1900 or thereabouts an ordinance was passed and the police department enforced it. The result was that in six or seven months the whole situation in Chicago was changed and every retailer was glad to be saving money. From that time retailers have been thinking along the lines of sanitary and attractive window dressing.

But for a long time after the windows were taken care of in a good, up-to-date way, the old custom inside the market continued. Finally in 1916, or thereabouts, I urged that the same care be taken inside as outside the market. There should be nothing hung on rails inside a market except smoked meats. That in itself would cut shrinkage and reduce the amount carried as a surplus for display purposes. Another thing I insisted upon was that meats be so shown inside a market that people could not handle them on the counters.

That meant that the retailer would have to equip himself with ice boxes with windows and new counters. But as I pointed out, each retailer would save hundreds of dollars on shrinkage alone. In Chicago a city ordinance was put into effect and enforced. As a result of the better use of

meats and keeping down the amount of what used to be thrown away as waste trimmings, a retailer doing a business of \$10,000 a month was saving about \$300 to \$500 in that time.

TOLEDO RETAILERS NOMINATE.

Officers of the Toledo Master Butchers' Association were nominated at the recent meeting of the association. Modesty in accepting nominations led to the proposing of three names for each office. No declinations were accepted, according to a new motion, and every name stood. The nominations were as follows:

President—C. W. Heese, Julius Broder-son, F. G. Leydorf and Tom Lattin.

Vice-president—Walter F. Horne, Phillip Provo, Henry Goetz and John Mlynarczyk.

Treasurer—Alfred Meyers, Ernest Leirer and August Schmidt.

Secretary—F. Reber, A. Weinandy and Bernard Katz.

Master-at-Arms—August Schmidt, Ed. Pinkelman, W. E. Poggemeyer.

Inside Guard—Christ Rieker, C. H. Bremer and Carl Lay.

Outside Guard—Henry Lay, L. H. Behnke and H. H. Shellhame.

Trustees—August Weissenberger, F. W. Boysen, W. W. Chambers, William Schnell, F. W. Jones, John Jakubiak, Stanley Miz-erney, Hans Grieshaber and Frank Mlynarczyk.

The election of the new officers will take place on the night of the next meeting on December 13.

One of the interesting features ahead is the meat cutting demonstration on December 13 which is to be given by H. F. Beegle. He will give a blackboard demonstration of a carcass of veal.

LOCAL AND PERSONAL.

The Mohican market opened recently at Holyoke, Mass.

J. Davis has started a meat market at Monterey, Cal.

E. C. Kurtz will conduct a meat market at Beloit, Wis.

J. C. Olsen, Kiester, Minn., has opened a meat market.

G. F. Farrell has started a meat market at Simon, Colo.

Joe Obert has bought a meat market at Kingsley, Iowa.

D. S. Harkey has opened a butcher shop at Hugoton, Kas.

J. F. Mullis has opened a new meat market at Dublin, Ga.

W. G. Brown has opened a new market at New Canton, Ill.

F. C. Kurtz is building a new meat market at Lyons, Wis.

Joe Obert has engaged in the meat business at Kingsley, Ia.

Paul Snider has started a new meat market at Canton, Ill.

Folk Jacobson has started the People's market at Puente, Cal.

Fred May has taken over a meat business at St. Clair, Mich.

Ray Reynolds has opened a meat market at Litchfield, Minn.

J. H. Lemmon has reopened his meat market at Sharon, Kas.

Ed Childress has opened a new meat market at McCrory, Ark.

W. A. Benson has started a new Pinal meat market at Pinal, Ariz.

Voelker & Brown have opened a new meat market at Oelwein, Ia.

The West End Market Co., Biddle avenue, Ford, Mich., has opened.

Joe Shelby has bought the meat market of G. T. Savage at Alex, Okla.

Henry Schultz is going to build a new meat market at Appleton, Wash.

Baker & Baird have recently opened a new meat market at Athens, Ga.

W. D. Hunt has opened in the meat and grocery business at Howard, Kas.

John Preisler has opened a meat market at 55 Wilson street, Etna, Pa.

C. B. Wilcox has opened a meat market at 117 N. Center street, Corry, Pa.

Edward Ingraham has opened a new meat market at Glens Falls, N. Y.

P. T. Peters has purchased the Fancher meat market at Casly Banner, Ill.

E. C. Winter has bought the meat market of E. G. Winter at Merrill, Wis.

N. J. Noltner has bought the meat market of A. P. Veum, Whitewater, Wis.

J. H. Walter is adding a line of meats to his grocery business at Lodi, Cal.

Frank Griffin has bought the meat market of W. T. Duncan at Salinas, Cal.

Roy Painter has sold out his meat business to Persyn Bros. at Longton, Kas.

Louis Siegel has opened a new meat market on Broadway, Amityville, N. Y.

Morris Myzal has started a meat market at 41 Church street, Gloversville, N. Y.

C. S. Goodrick has opened a new meat market at 319 Logan avenue, Sharon, Pa.

Claude Staal will continue the meat market of Staal & Raimier at Lowell, Mich.

Elmer Adams has engaged in the meat business at 140 N. Main street, Eldorado, Kas.

Lawrence Moore has purchased the meat business in the Burrall store at Ashton, Ida.

Orville Cross has purchased the O'Rourke meat market at Leonardville, Kas.

Ben Rosenthal has started a new meat market on Forest avenue, Fond du Lac, Wis.

Dale Davis is engaging in the meat business on Main street, Richland Center, Wis.

H. S. Bennett has opened a meat market at Main and Front streets, Binghamton, N. Y.

The Jefferson meat market has been started at 107 Jefferson avenue, Rochester, N. Y.


Frank P. Church will take over the meat market of John W. Braman at Stanton, Mich.


Clark Parkhurst has sold out his meat market to Wm. Scheinost at Creighton, Nebr.

T. J. Fields has sold his meat business, known as the City market, at Palouse, Wash.

Arthur Ransford has sold out his meat market at Palmyra, Nebr., to Ernest Severs.

Fred Boehm has sold the Palace Meat Market, Holdrege, Neb., to H. C. & Richard Younger.






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Lebanon, Pa.

(U. S. Govt. Inspection)

The Economy Meat Market has opened for business at 114 E. 8th street, Coffeyville, Kas.

I. N. Roe has been succeeded in the meat business at Olathe, Kas., by S. F. Biderwell.

The National Beef Co. has opened a new meat market at 130 Broad street, Westfield, N. J.

Amerpohl & Sepje have dissolved partnership in the meat market at Morrisonville, Wis.

The Wm. Siewert Meat Co. opened a new market at 1019 Oregon street, Oshkosh, Wis.

Ball Brothers have started a new meat market at 207 Chickasha avenue, Chickasha, Okla.

A. J. McCombs has bought the meat market of the Golden Gate market at Wasco, Cal.

Fred Fisher has bought the meat market of H. C. Toms on Second street, Webster City, Ia.

R. A. Bowers has engaged in the meat and grocery business at 512 E. 3rd street, Wichita, Kas.

Wm. Scheinost has purchased the butcher shop of Clark Parkhurst at Craighton, Neb.

Chas. Holy recently sold out his meat market at Sargent, Nebr., to T. R. Lay and O. L. Tockey.

Frank Norris has purchased an interest in the Home Meat Market of Gust Carlos at Seattle, Wash.

The Hobart Delicatessen Co., Akron, O., has been incorporated by A. Hobart and D. J. Deibel.

Christ Madson has been succeeded in his meat business at Cushing, Minn., by George Severson.

Kuhl & Wood have purchased the Columbia Market at Seattle, Wash., and Mr. Haffer is manager.

Elray Poland has bought the meat market of Poland Brothers, East Water street, Painted Post, N. Y.

Earnest & Son have been succeeded in their meat market at Benkleman, Nebr., by Arthur Sherbert.

Martin Mikenas has bought the meat market of William White, East and Fourth streets, Kewanee, Ill.

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BELL'S

Patent Parchment Lined

SAUSAGE BAGS

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SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.

BOSTON MASS.

George G. Hoh and L. C. Nitsche have bought the meat market of Frank B. Austin, at Coudersport, Pa.

Samuel G. Street has engaged in the meat business at 18th street and Central avenue, Kansas City, Kas.

John Wissel recently sustained a considerable damage by fire to his meat market on 9th street, Tell City, Ind.

Ferd Takolis has opened a new meat market at Annandale, Pa., which was formerly owned by Alfred Puoci.

The Elkhorn Markets, Inc., have bought the meat market of J. H. Hale, North Mechanic street, Carthage, N. Y.


Ara Borks, who recently purchased the Central Meat Market, Wayne, Neb., has sold out and moved to Ashland.

Frank F. Wolf & Co. has been incorporated at Kelso, Wash., with a capital of \$25,000 to carry on a meat market.

The Pacific Market has been incorporated with a capital of \$25,000 by T. H. Hollander and others at Seattle, Wash.

Frank S. Nettle and James Mackenzie will shortly open a new meat market at 207 South Walnut street, Newcastle, Pa.

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BAKER SYSTEM REFRIGERATION

The New York meat market, 463 State street, New Haven, Conn., has sustained a considerable damage by fire to its meat market.

New York Section

A. E. Petersen, vice-president Wilson & Company, Chicago, is in New York this week.

N. R. Clark, head of the wool department, Swift & Company, Chicago, is in New York.

Mr. George Marples, head of the export department of the Cudahy Packing Company, Chicago, has been spending a few days in the city.

Owing to the additional work incurred by the Thanksgiving holiday the meeting of the Washington Heights Branch, United Master Butchers, was postponed until the next regular meeting.

Joseph Lehner is displaying in his large window in Brooklyn a new sanitary scale, made of genuine porcelain without paint or enamel, a demonstration of which was given in his store last Wednesday morning.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending November 25, 1922, on shipments sold out, ranged from 8.00 cents to 18.00 cents per pound, and averaged 11.90 cents per pound.

Every year Brooklyn Lodge No. 22, B. P. O. E., distributes Christmas baskets among the poor of the Borough. Last year eight thousand baskets were distributed, and each basket, in addition to other goodies, contained one fowl. The purchasing committee for this big job was composed entirely of butchers, and they did their work so well they were reappointed this year, and include Messrs. Joseph Lehner, George Kunzinger, Philip Lehman, Charles Dellert (an old-time butcher, who has retired) and Dave Bernstein.

John Moran, who has been on the executive staff of Armour and Company at New York headquarters for many years, has taken a position as beef salesman at the Fort Greene Place branch of the company. Mr. Moran likes the sales end of the business, and he has the attributes requisite to the alert and successful salesman.

Armour employees, with a working committee at headquarters at No. 120 Broadway, have about completed arrangements to hold a big dance on Saturday night, December 30th, at the Hotel Astor. The committee has secured one of the best orchestras in New York City, and it is expected that Armour employees in the surrounding cities and towns will rally to the Armour colors on that occasion.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending November 25, 1922: Meat—Manhattan, 2,665 lbs.; Brooklyn, 140 lbs.; the Bronx, 38 lbs.; Queens, 3 lbs.; Richmond, 62 lbs.; total, 2,898 lbs. Fish—Manhattan, 73 lbs.; Brooklyn, 4 lbs.; Bronx, 50 lbs.; total, 127 lbs. Poultry and game—Manhattan, 10 lbs.; Brooklyn, 175 lbs.; Queens, 57 lbs.; total, 242 lbs.

A GOLDEN ANNIVERSARY.

The Belvedere Market, first opened by George Pfahler, Sr., in 1872, last week celebrated the fiftieth anniversary of that opening. The first market was opened in Orchard street, New York. After three years' time Mr. Pfahler moved further uptown, locating at 494 Second avenue, remaining there for five years. He then

moved to more commodious quarters a few doors away at 488 Second avenue, and there the Belvedere market has remained to this day.

George Pfahler, Sr., was born in Heilbronn, Würzburg, Germany, on Nov. 23, 1849, and came to America in 1869. He is perhaps as well known as anyone connected with the meat trade in New York City, and very many who are now master butchers passed through his hands as apprentices. His sons, George, Jr., and Herman, who are now connected with him in business, are also remembered for their activities in bringing about the Sunday closing of meat markets in the state of New York in 1901, and the bringing about of better conditions for the wage-earner in the butcher business.

From the day he opened his first market George Pfahler was a "quality man," believing in this old German motto: "One bite of a rabbit is worth two of a cat." He stuck to the firms whose reputation for quality was never questioned. He has outlived many of his old creditors, whose businesses have been consolidated or discontinued, and there is but one of these firms in existence, J. J. Harrington & Co., dealers in choice lambs. The records of this firm's books will show that for 47 consecutive years he has been a patron. He handles exclusively city dressed meat.

Having passed through many trials in bad years, he never failed to meet his honest obligations. He takes pride in telling of owning only one pair of trousers, "but they never took my name from over my door," said he.

One of his prominent characteristics was his interest in his employees. He always took personal interest in each one of them, teaching them the advantages of development in the correct art of the butcher business, and to be thrifty so as to set their future careers on a solid foundation.

Although he was a strict master, he was a just one. Every evening after his market closed he took his apprentices in hand, teaching them how to cut a quarter of beef to advantage, skin a calf or split a lamb. The journeymen were ordered to give the apprentice every opportunity of learning the business thoroughly. In New York City and vicinity there are very many master butchers who first became acquainted with their trade at the Belvedere Market under the kindly guidance of the elder Pfahler.

His customers placed absolute reliance in him. His market was always clean and attractive. He never gave a souvenir or a trading stamp. He knew that his patrons realized the fact that you can't get something for nothing. His personal touch, even to this very day, in the affairs of his business is his best contribution to his success. His life was one of plain and straight dealing, never losing interest in his business, family affairs or worldly matters. He will always be remembered by those who know him for his outstanding and unusual characteristics.

This sounds somewhat like an obituary, but George Pfahler, Sr., is still very much alive, and his friends, including THE NATIONAL PROVISIONER, believe making known this account of his life will be as useful now as after he has passed on to his reward.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Wednesday, November 29, 1922, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$17.50@18.50	\$15.00@17.00	\$18.00@19.00	\$18.00@19.00
Good	15.00@17.00	15.00@17.00	14.00@17.00	15.00@16.00
Medium	12.00@14.00	11.00@14.00	11.00@13.00	12.00@14.00
Common	9.00@10.00	9.00@10.00	8.50@10.00	9.00@10.00
COWS:				
Good	10.00@11.00	8.00@10.00	9.00@10.00	10.00@10.50
Medium	8.00@9.00	7.00@7.50	8.00@9.00	8.00@9.00
Common	6.00@7.50	6.00@6.50	7.00@8.00	7.50@8.00
BULLS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common	5.75@6.00@.....	6.50@7.50	6.50@.....
Fresh Veal—				
Choice	15.00@16.00@.....	16.00@19.00	18.00@19.00
Good	14.00@15.00@.....	13.00@15.00	15.00@17.00
Medium	12.00@13.00	11.00@12.00	10.00@12.00	12.00@14.00
Common	7.00@10.00	8.00@10.00	8.00@10.00	10.00@12.00
Fresh Lamb and Mutton—				
LAMBS:				
Choice	25.00@26.00	25.00@26.00	26.00@27.00	27.00@29.00
Good	23.00@24.00	23.00@24.00	24.00@25.00	25.00@27.00
Medium	21.00@22.00	21.00@22.00	22.00@23.00	24.00@25.00
Common	17.00@20.00	19.00@20.00	20.00@21.00	20.00@23.00
YEARLINGS:				
Good@.....@.....	18.00@20.00	21.00@24.00
Medium@.....@.....	16.00@18.00@.....
Common@.....@.....@.....@.....
MUTTON:				
Good	14.00@15.00	11.00@12.00	13.00@15.00	15.00@17.00
Medium	12.00@13.00	10.00@11.00	11.00@13.00	12.00@14.00
Common	7.00@10.00	8.00@10.00	9.00@10.00	9.00@12.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	15.50@16.00	19.00@20.00	18.00@20.00	16.00@19.00
10-12 lb. average	14.50@15.50	19.00@20.00	17.00@19.00	16.00@17.00
12-14 lb. average	14.00@14.50	17.50@18.00	17.50@18.00	15.00@16.00
14-16 lb. average	13.00@14.00	17.50@18.00	16.00@17.00	14.00@15.00
16 lb. over	12.50@13.00	16.00@17.00	14.00@16.00	13.00@14.00
SHOULDERS:				
Skinned	12.50@13.00@.....	14.00@16.00	13.00@15.00
PICNICS:				
4-6 lb. average	12.00@12.50	14.00@14.50	13.00@14.00	12.00@13.50
6-8 lb. average	11.50@12.00	13.00@14.00	12.00@13.00@.....
BUTTS:				
Boneless@.....@.....	21.00@23.00@.....
Boston style	14.00@15.00@.....	17.00@19.00	16.00@18.00

*Veal prices include "hide on" at Chicago and New York.

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Eastern representative, J. W. Ashworth, 443 West Thirteenth Street, New York City

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Cadillac Hams Bacon Sausage Lard

CARLOAD SHIPPERS OF DRY SALT, GREEN AND PICKLED MEATS

SUPERIOR PACKING COMPANY, Packers

742-744 West 45th Street, CHICAGO

BONELESS MEATS — BEEF and VEAL CUTS — CAR LOTS — BARREL LOTS**EASTERN MEAT TRADE CONDITIONS.**

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Agricultural Economics as follows:

While the demand for Thanksgiving poultry predominated this week, fresh meat trade was up to expectations. Shipments were generally reduced and with a fair trade prices have been fairly well sustained and advancing in some instances. Relatively high poultry prices stimulated sales of veal, especially of the better grades.

Beef trade has been slow with best demand for chucks and plates. Receipts have been light to moderate and demand sufficient to maintain a steady to higher market on both steers and cows. Prices on steers and cows were unchanged at Boston, good and choice steers steady, with other grades \$1 to \$2 higher, and cows steady to \$1 higher at New York, with steers steady to \$1 higher and cows steady to 50c higher at Philadelphia. A few good heifers sold at \$14 to \$16 at New York. Receipts of bulls were very light at all markets with prices ruling steady to slightly higher. Kosher beef ruled firm at generally steady prices under a good demand, while hinds and ribs from koshered cattle were weak at a wide range in prices.

The demand for veal was not active, but fairly well sustained throughout the week. Better grades found the best outlet with buyer's paying premiums in some instances for selected kinds of choice grades. Prices closed steady to \$1 lower at Boston and steady to \$1 higher at New York and Philadelphia.

Despite light receipts, the lamb market had a weak undertone, although prices fluctuated to only a slight extent, showing declines of around \$1 in some instances. Heavy lambs and yearlings were sold at uneven prices with a wide range, as most of the limited demand was for the lighter weight of good quality.

Moderate receipts of mutton found a limited demand, heavy fat kind being particularly hard to move. A few light weight wethers were sold at steady to slightly higher prices, but the supply of these was small. Boston closed weak to \$2 lower, New York steady and Philadelphia steady to \$1 higher.

Receipts of pork cuts were only moderate, and, while weather conditions were favorable, a lack of demand and consider-



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Manufacturers of Scales and Butchers' Supplies

New York City, N. Y.

ably lower prices prevailing at Chicago, as compared with Eastern markets, made dealers reluctant to purchase except in small lots. Loins closed weak to \$1 lower at Boston and Philadelphia and about steady at New York.

Boston is closing fairly steady on all classes, with a probable carryover of lamb

and beef. New York is closing firm on beef, veal and mutton, lamb and pork cuts barely steady. A limited quantity of beef, heavy veal and pork cuts will be carried over. Philadelphia is closing generally steady on all classes. There will be a carryover of today's unloads of beef and some lamb, mutton and pork.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, common to prime.....	6.50@11.85
Cows, common to choice.....	1.25@ 5.50
Bulls, common to choice.....	3.50@ 5.00

LIVE CALVES.

Calves, veals, prime, per 100 lbs.....	13.50@14.00
Calves, veals, common to medium.....	8.50@12.00
Calves, veals, culls, per 100 lbs.....	7.00@ 8.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	16.00@16.25
Sheep, ewes, prime, 100 lbs.....	7.25@ 7.50
Sheep, ewes, common to good, per 100 lbs.....	4.50@ 7.00

LIVE HOGS.

Hogs, heavy.....	8 1/2 @ 9
Hogs, medium.....	@ 9 1/4
Hogs, 140 lbs.....	@ 9 1/4
Pigs, under 70 lbs.....	@ 9 1/4
Roughs.....	7 @ 7 1/2

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	@20
Choice, native, light.....	@21
Native, common to fair.....	@19

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	18 @18 1/2
Native choice yearlings, 400@600 lbs.....	18 1/2 @19
Western steers, 600@800 lbs.....	11 @14
Texas steers, 400@600 lbs.....	7 @10
Good to choice heifers.....	16 @17
Choice cows.....	10 @11
Common to fair cows.....	7 @ 8
Fresh bologna bulls.....	7 @ 7 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@24	27 @28
No. 2 ribs.....	@17	24 @25
No. 3 ribs.....	@12	20 @23
No. 1 loins.....	@26	30 @32
No. 2 loins.....	@22	24 @29
No. 3 loins.....	@9	12 @14
No. 1 hinds and ribs.....	@23	24 @27
No. 2 hinds and ribs.....	@16	17 @21
No. 3 hinds and ribs.....	@10	12 1/2 @16
No. 1 rounds.....	@12	@13
No. 2 rounds.....	@ 8	@12
No. 3 rounds.....	@ 7	10 @11
No. 1 chucks.....	@12	14 @16
No. 2 chucks.....	@ 8	12 @13
No. 3 chucks.....	@ 5	10 @11
Bolognas.....	@ 6	7 1/2 @ 8 1/2
Rolls, reg., 6@8 lbs. avg.....	@22	@23
Rolls, reg., 4@5 lbs. avg.....	@17	@18
Tenderloins, 4@5 lbs. avg.....	@60	@70
Tenderloins, 5@6 lbs. avg.....	@80	@90
Shoulder clods.....	@10	@11

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@30
Veals, country dressed, per lb.....	@23
Western calves, choice.....	@19
Western calves, fair to good.....	@17
Grassers and buttermilks.....	9 @12

DRESSED HOGS.

Hogs, heavy.....	@14
Hogs, 180 lbs.....	@14 1/2
Hogs, 160 lbs.....	@14 1/2
Hogs, 140 lbs.....	@14 1/2
Pigs, 80 lbs.....	@14 1/2

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	@27
Lambs, poor to good.....	@25
Sheep, choice.....	@16
Sheep, medium to good.....	@13
Sheep culls.....	9 @11

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	@23
Hams, 10@12 lbs. avg.....	@22
Hams, 12@14 lbs. avg.....	@22
Picnics, 4@6 lbs. avg.....	@17
Picnics, 6@8 avg., per lb.....	15 1/2 @16
Rollettes, 6@8 avg., per lb.....	17 @18
Beef tongue, light.....	35 @40
Beef tongue, heavy.....	43 @45
Bacon, boneless, Western.....	@26
Bacon, boneless, city.....	@27
Pickled bellies, 10@12 lbs. avg.....	@21

FRESH PORK CUTS.

Fresh pork loins, Western, 10@12 lbs. avg.....	@21
Fresh pork tenderloins.....	@52
Frozen pork loins, 10@12 lbs. avg.....	@20
Frozen pork tenderloins.....	@50
Shoulders, city, 10@12 lbs. avg.....	@17
Shoulders, Western, 10@12 lbs. avg.....	@15
Butts, boneless, Western.....	@21
Butts, regular, Western.....	@19
Fresh hams, city, 8@10 lbs. avg.....	@21
Fresh hams, Western, 10@12 lbs. avg.....	@21
Fresh picnic hams, Western, 6@8 lbs. avg.....	@16
Extra lean pork trimmings.....	@17
Regular pork trimmings, 50% lean.....	@11
Fresh spare ribs.....	@14
Raw leaf lard.....	@13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	140.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	110.00@120.00
Black hoofs, per ton.....	55.00 @ 60.00
Striped hoofs, per ton.....	55.00 @ 60.00
White hoofs, per ton.....	85.00 @ 95.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@130.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, L.C., trim'd.....	@40c	a pound
Fresh steer tongues, untrimmed.....	@37	a pound
Calves, heads, scalded.....	@50c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@50c	a pound
Beef kidneys.....	@15c	a pound
Mutton kidneys.....	@ 5c	each
Livers, beef.....	@20c	a pound
Oxtails.....	@15c	a pound
Hearts, beef.....	@ 8	a pound
Beef hanging tenders.....	@19c	a pound
Lamb fries.....	@10c	a pair

BUTCHER'S FAT.

Shopfat.....	@ 2 1/2
Breastfat.....	@ 4
Edible suet.....	@ 5 1/2
Inedible suet.....	@ 4
Bones.....	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14	17
Pepper, Sing., black.....	10 1/2	13 1/2
Pepper, red.....	35	39
Allspice.....	5 1/2	8 1/2
Cinnamon.....	11 1/2	15 1/2
Coriander.....	13 1/2	16 1/2
Cloves.....	35	40
Ginger.....	14 1/2	17 1/2
Mace.....	47	52

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	Double bags.
Double refined saltpetre, gran.....	6 1/2	6 1/2
Double refined saltpetre, small crystal.....	7 1/2	7 1/2
Double refined nitrate soda, gran.....	4 1/2	4 1/2
Double refined nitrate soda, crystals.....	5 1/2	5 1/2
In 25-bbl. lots:		
Double refined saltpetre, gran.....	6 1/2	6 1/2
Double refined saltpetre, small crystals.....	7 1/2	7 1/2
Double refined nitrate soda, gran.....	4 1/2	4 1/2
Double refined nitrate soda, crystals.....	5 1/2	5 1/2
In carloads:		
Double refined nitrate of soda, gran.....	4 1/2	4 1/2
Double refined nitrate of soda, crystals.....	5 1/2	5 1/2

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 lbs.
Prime No. 1 veals.....	2.1	2.65	2.90	3.25	4.00
Prime No. 2 veals.....	1.9	2.45	2.65	3.00	3.75
Buttermilk No. 1.....	1.38	2.35	2.65	3.00	...
Buttermilk No. 2.....	1.16	2.15	2.45	2.80	...
Branded grubby.....	1.4	1.90	1.95	2.15	2.60
No. 3.....	At value				

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 lbs. and over to dozen, lb.....	@36
Western, 48 to 54 lbs. to dozen, lb.....	@32
Western, 43 to 47 lbs. to dozen, lb.....	@31
Western, 36 to 42 lbs. to dozen, lb.....	@31
Western, 31 to 35 lbs. to dozen, lb.....	@32
Western, under 20 lbs. to dozen, lb.....	@40

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 lbs. and over to dozen, lb.....	@30
Western, 48 to 54 lbs. to dozen, lb.....	@27
Western, 43 to 47 lbs. to dozen, lb.....	@26
Western, 36 to 42 lbs. to dozen, lb.....	@25
Western, 30 to 35 lbs. to dozen, lb.....	@25
Western, under 20 lbs. to dozen, lb.....	@34

Fowls—Fresh—dry packed, corn fed—barrels.

Western, dry packed, 5 lbs. and over, lb.....	@27
Western, dry packed, 4 1/2 lbs. each, lb.....	@26
Western, dry packed, 3 1/2 lbs. each, lb.....	@21
Western, dry packed, 3 lbs. and under, lb.....	@18

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry packed, boxes.....	@18
Western, scalded, bbls.....	@17

Ducks, Long Island, bbls.....

Ducks, Long Island, bbls.....	@32
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Squabs—

White, 11 to 12 lbs. to doz., per doz.....	\$9.50@10.00
White, 10 lbs. to doz., per doz.....	8.50@ 9.00
Dark, per doz.....	2.50@3.00

LIVE POULTRY.

Fowls, via express.....	23 @28
Old roosters.....	@15
Ducks, via express.....	22 @24
Turkeys, via express.....	50 @52
Geese, via express.....	22 @23
Pigeons, per pair.....	30 @35
Guineas, per pair.....	@75

BUTTER.

Creamery (92 score).....	53 @53 1/2
Creamery (higher scoring lots).....	54 @54 1/2
Creamery firsts.....	49 @52 1/2
Creamery, seconds.....	40 @41 1/2
Creamery, lower grades.....	38 @39

EGGS.

Fresh gathered, extras, per doz.....	.68 @71
Fresh gathered, extra firsts.....	.64 @67
Fresh gathered, firsts.....	.57 @63
Fresh gathered, checks, fair to choice, dry.....	22 @24
Fresh gathered, dirties, No. 1.....	28 @29

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	\$3.25 @3.30
Ammonium sulphate, double bags, per 100 lbs, f. o. b. N. Y.....	@3.65
Blood dried, 15-16% bulk, per unit.....	@4.75
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore.....	5.10 and 10c
Fish guano, foreign, 18@14% ammonia, 10% B. P. L.....	5.00 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory.....	3.50 and 50c
Soda nitrate, in bags, 100 lbs., spot.....	@2.52 1/2
Soda nitrate, in bags, futures.....	2.50 @2.57 1/2
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	4.50 and 10c
Tankage, unground, 9-10% ammonia.....	4.50 and 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags per ton.....	@38.00
Bone meal, raw, 4 1/2 and 50 bags per ton.....	@40.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@10.00
Potash.	
Kalmit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.55
Muriate, in bags, basis 80%, per ton.....	@35.55
Sulphate, basis 90%, bags, ton.....	@45.67

BUTTER AT 92 MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of November 11 to November 24, 1922:

	18.	20.	21.	22.	23.	24.
Chicago.....	50 1/2	50 1/2	50 1/2	51	51 1/2	52 1/2
New York.....	50 1/2	50 1/2	51	52	52 1/2	53
Boston.....	49	50	50	50	50 1/2	51
Phila.....	51	51 1/2	52	52 1/2	53 1/2	54

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

	18.	20.	21.	22.	23.	24.
Chicago.....	46	47 1/2	48	48	48 1/2	49 1/2

Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	Since Jan. 1, 1922.	1921.
Chicago.....	20,745	22,335	14,006	2,614,692	2,372,905
New York.....	27,889	36,721	25,367	3,056,569	2,903,119
Boston.....	9,543	6,343	5,082	1,073,462	943,960
Phila.....	9,972	8,795	7,406	797,024	713,072

Total.....68,149 74,194 52,061 7,541,747 6,332,756

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Nov. 24, 1922.	Cor. day of week, 1921.
Chicago.....	640	350,724	14,357,450	19,415,326
New York.....	72,100	360,824	7,701,154	13,077,782
Boston.....	57,759	184,553	7,937,267	10,626,704
Phila.....	450	44,879	1,128,265	2,416,194
Total.....	130,949	940,980	31,124,136	45,436,006

